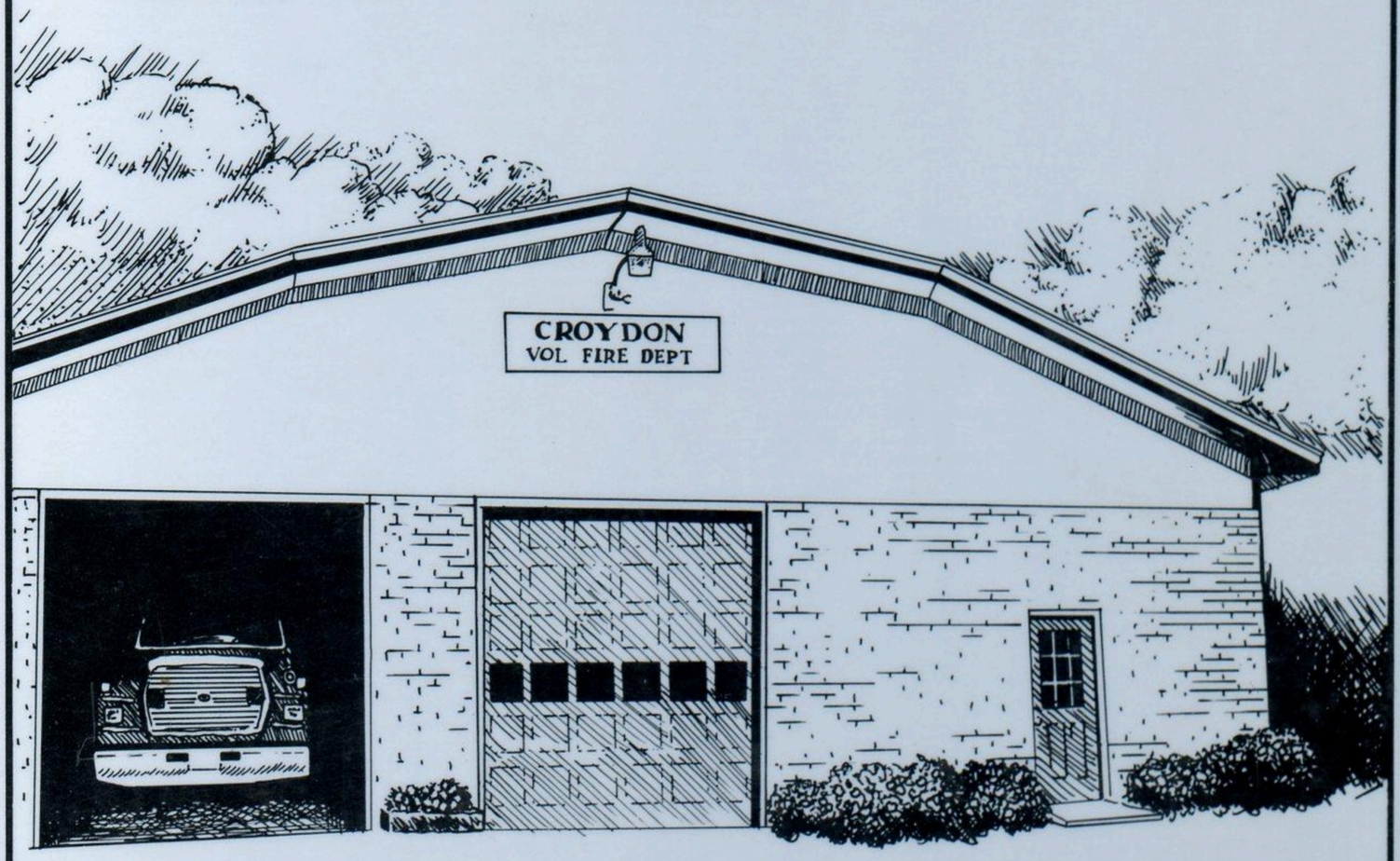
HAPPINESS
IS
HOMEMADE



CROYDON VOLUNTEER FIRE DEPT.
and
LADIES AUXILIARY
of
Croydon, New Hampshire

CROYDON VOLUNTEER FIRE DEPT. and LADIES AUXILIARY

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Expression of Appreciation

We dedicate this book to all cooks. In our homes today as always, life is centered around the kitchen. Some of the recipes are treasured family keepsakes and some are new; however, they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would never have been possible.

We hope that you will use these recipes to make your meals a special event and that you will treasure our cookbook as a keepsake of the Croydon Ladies Auxiliary.

We are very deeply and sincerely grateful for having an Auxiliary member, ***Joanne Blewitt*** who has always shown patience, good humor, and tolerance – qualities that you don't find in many people. She has sacrificed many of her hours compiling our second useful cookbook. Thank you, JoAnne.

Thanks to the Ladies Auxiliary members who so diligently worked to complete this cookbook.

Officers:

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Nancy Curtis.....Vice President
Sandra Beard.....Secretary
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Charter Members:

Veronica Newcomb, March 24, 1908-1993
Cora Sherman, January 13, 1911-1987

Ladies Auxiliary of the Croydon Volunteer Fire Department, Inc.

The Ladies Auxiliary began on April 14, 1976 holding our first meeting on Thurday April 15, at the house of Mrs. Beryl Sanborn on Pine Hill at 8 P.M. An Auxiliary with lots of willing women who came forward to serve as volunteer members to help aid and cooperate with the Croydon Volunteer Fire Department.

This town had no fire house until we held a dedication ceremony on April 25, 1982 for its new fire house on Rt. 10. All members of the department and the auxiliary, along with families, met at the fire station for a day of relaxation and burning of the mortgage.

But there was still much to do and the fund raisers took on a new life. There was a Mother's day dinner, a Fireman's Roast Beef dinner, the usual auction and the bingo games continued to grow at a profitable rate. Some new projects were added including flea markets, dances and cookbook sales.

In 1984, "A dream many years in coming is finally taking shape in the form of an addition on the rear of the station." The addition would include a large kitchen, a furnace room, toilet facilities, a storage room and a large recreation hall. We all said, "Just think, a few hundred more bingo games and a hundred or so more raffles and we should have it paid for."

By the end of 1985 the addition was nearing completion and bingo games were being held in the hall each week. Our first rental was Edith Rossiter for a surprise "50th Anniversary" for her Mom & Dad, Mr. and Mrs. Lester King. A well was drilled with such success that a water supply was set up for townspeople needing good drinking water.

We held our first Town Celebration on July 7, 1990 and was enjoyed by many, and a great success. Each year we offer three $500 scholarships to graduating students of the Town. We have our parade committee that has helped to make us "best marching units" in many parades. In 1991 the delivery of the fire departments new tanker-pumper Engine Number 4 arrived. The new fire truck has a 1,200 gallon water capacity.

The Ladies Auxiliary want to thank and congratulate the people in the community who have given their full support. You all help to establish an outstanding organization. And may we have many years that will see us meet every challenge successfully!

Safety Tips

If you catch fire:

1. **STOP** where you are. Moving or running feeds air to the flames and worsens the fire.
2. **DROP** to the floor. If you stand up, the fire can burn your face. Fold your arms high on your chest to protect face.
3. **ROLL** slowly on the floor or ground, in a rug or blanket if you can. If not, pound on your burning clothes with something to smother the flames.
4. **COOL** off as soon as possible with water for first and second degree burns. For third degree burns, seek medical attention immediately.

If your are trapped:

1. Don't panic! If you exert yourself, you will breathe faster and take in more smoke/toxic gases that can burn your lungs or knock you unconscious.
2. Feel door from bottom to top and knob. If hot or warm, stuff clothing/towels in the cracks to keep out smoke/gases.
3. Open a window at the top to let out heat/smoke collecting on the ceiling. Open window at the bottom and bend down to breathe in fresh air. Never open a window if smoke is rising from a lower floor.
4. Stand by the window, waving something, and wait for rescue.

How to get out of a fire safely:

1. Stay calm so you can think clearly.
2. If door is closed, feel it from bottom to top, as well as the knob. If either is cool, you may open the door.
3. Brace foot and shoulder against the door and open slowly. If there is light smoke, crouch low and crawl to the nearest exit with a wet cover over your nose and mouth.
4. Stay low to avoid smoke/toxic gases that collect on ceilings.
5. Close all doors behind you.
6. Never use an elevator.
7. Call fire department. **Never go back to get anything!**

Croydon Fire Chief, Harry Newcomb

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Party Pleasers

• You won't need sugar with your tea if you drink Jasmine tea or the lighter-bodied varieties like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

• Calorie-free club soda adds sparkle to iced fruit juices, makes them go further, and reduces calories per portion.

• A different flavoring for tea: Instead of sugar, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea clean and brisk!

• Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass prevents overpouring.

• Surprise! If you sweeten breakfast cereal with sugar, you may want to switch it to a pre-sweetened variety. Ounce for ounce, plain and pre-sweetened have about the same calories, so you save by not having to add sugar.

• Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Nuts in the shell crack more easily when frozen. Nuts and seeds can be used directly from the freezer.

• Always chill juices or sodas before adding to recipe.

• When possible, float blocks of ice in punch rather than ice cubes. This not only is more decorative, but also inhibits melting and diluting.

• Try placing fresh or dried mint in the bottom of hot chocolate for a zesty taste.

• One lemon yields about 1/4 cup juice; one orange yields about 1/3 cup juice. This is helpful in making fresh orange juice or lemonade!

• Never boil coffee; it brings out the acid and causes a bitter taste. Store coffee in the refrigerator or freezer to retain the fresh flavor.

• Cheeses should be served at room temperature (approximately 70 degrees).

• When serving hors... d' oeuvres on a silver tray, you may wish to protect it from acids by covering it with a layer of leafy green lettuce.

• One quart of soup yields about six servings, unless it is the main course.

APPETIZERS & BEVERAGES

TACO DIP

Eileen Dennehy

1 pkg. shredded mozzarella cheese
8 oz. cream cheese
1 jar Chichi salsa
1 lg. bowl

First layer cream cheese in large bowl; then spread the salsa on the cream cheese. Then add the mozzarella cheese on top. Stick in the oven until cheese is melted.

CHILI DIP

Lauren Michaelson

1 (8-oz.) pkg. cheddar cheese
1 (8-oz.) pkg. cream cheese
1 jar salsa
1 sm. can green chilies
1 can chili

Layer in a large bowl: cream cheese, jar of salsa, small can of chilies, can of chili and 8 ounces of cheddar cheese. Place in oven or microwave until cream cheese and cheddar cheese melts.

GOLDEN FRUIT PUNCH

Betty Morse

4¼ c. sugar
4 c. water
3 c. lemon juice
3 c. orange juice
2½ c. pineapple juice
2 c. water
1 qt. ginger ale
Chopped ice OR ice cubes

Boil sugar and 4 cups water together to dissolve sugar; chill. Add cold fruit juice and remaining water. Chill. Just before serving, stir in ginger ale and add ice. Makes 1½ gallons or 25 servings.

TOASTED ALMOND

MV Mt. Sunapee II

1½ oz. coffee liqueur
1 oz. Amaretto
1½ oz. cream or milk

Add ingredients over ice in old-fashioned glass.

BRANDY WINE

Debbie Lessard

3 lbs. seeded raisins
1 qt. grape juice
1 qt. ginger ale
3 lbs. brown sugar
6 oranges, cut up
2 yeast cakes
4 qt. lukewarm water

Let stand 21 days. Stir every day. Drain and bottle.

PARTY PUNCH

3 c. warm water
2 c. sugar
3 ripe bananas, sliced
1 (46-oz.) can pineapple juice
1½ c. orange juice
¼ c. lemon juice
3 qt. ginger ale, chilled

In a blender or food processor; blend the water, sugar and bananas until smooth. Pour into a large container. Add pineapple juice, orange juice and lemon juice; mix well. Freeze, stirring occasionally, until slushy. Add ginger ale when ready to serve. Yield: About 24 servings.

FROZEN MUD SLIDE

MV Mt. Sunapee II

⅓ each: vodka, kahlua or Irish cream to equal 2 oz.
1 lg. cup of ice
Splash of milk

Mix all ingredients in blender until slightly creamy.

FRUITY COLADA

MV Mt. Sunapee II

4 oz. pina colada mix
4 oz. pineapple juice
1 oz. orange juice
9 oz. ice
1½ rum

Mix all ingredients in blender. Garnish with orange and cherry.

ORANGE JULIUS

Tricia Blewitt

6 c. orange juice
1 env. Dream Whip powder
½ tsp. vanilla
3½ oz. instant vanilla pudding mix

(continued)

Put 3 cups of orange juice in blender with Dream Whip, vanilla pudding and vanilla. Add together with other 3 cups orange juice in large pitcher. Serve in large glasses with lots of ice.

HOLIDAY SPARKLE PUNCH

1 (46-oz.) can orange juice
1 (46-oz.) can apple juice
1 (46-oz.) can pineapple juice
2 liters ginger ale (reg. or diet)

Blend juices in punch bowl and float ice ring in punch.

HOMEMADE ORANGE REFRESHER

1 (6-oz.) can frozen orange juice concentrate, thawed
⅓ c. sugar
⅓ c. nonfat dry milk power
2 tsp. vanilla
¾ c. cold water
10-12 ice cubes

Combine the first 5 ingredients in a blender container and process at high speed. Add ice cubes, a few at a time, blending until slushy. Garnish with orange slices and mint, if desired.

HOT APPLE CIDER

⅔ c. packed brown sugar
1 tsp. whole cloves
1 tsp. ground allspice
3 cinnamon sticks (3 in.), broken
1 gal. apple cider

Fill the filter-lined basket of a large automatic percolator with the brown sugar, cloves, allspice and cinnamon sticks. Prepare as you would coffee according to manufacturer's directions, but substitute cider for water. Do not use a drip-style coffee maker for this recipe. Yield: 16-20 servings.

AWESOME EGGNOG

8 eggs, separated
1 c. super fine sugar
1 c. dark rum
1 c. brandy
2 tsp. vanilla
8 c. (2 qt.) half & half
Freshly grated nutmeg

Beat the egg yolks with the sugar until the mixture turns a light lemon yellow. Slowly add the rum, brandy and vanilla. Mix in the cream. In a

(continued)

separate bowl, beat the egg whites until stiff, but not dry. Fold into the egg mixture just before serving. Sprinkle each portion with a grinding of nutmeg. If you choose, the spirits can be left out.

SUMMER SMOOTHIE

1½ c. fresh strawberries
Juice of 1 orange
½ c. vanilla yogurt
½ c. milk

Place all ingredients in blender. Secure cover and blend on high until smooth. Serves 2.

WESTERFIELD WASSAIL

Guests sip flavorful, warm wassail before the festive Christmas dinner at The Westerfield House. Fruity, spice flavor makes this traditional holiday drink a real palate-pleaser!

32 oz. cranberry juice cocktail
2 c. apple juice
1 c. sugar
1 lemon, sliced
2 cinnamon sticks
¾ tsp. whole cloves
12 to 24 whole allspice
2 c. red wine (opt.)

In large saucepan, combine cranberry juice, apple juice and sugar. Fill a square of cheesecloth with the lemon slices, cinnamon sticks, cloves and allspice; tie closed and place in saucepan. Bring to a boil; reduce heat, cover and simmer for 30 minutes. Remove spice-filled cheesecloth and discard. Stir in wine, if desired and heat through (do not boil). Serve warm. Yield: 12 (½-cup) servings.

YUMMY PARTY PUNCH

Carol Gonsalves

1 (12-oz.) can frozen orange juice
1 (12-oz.) can frozen lemonade
1 (1 lb. 4-oz.) can pineapple juice
2 c. water
2 qt. ginger ale
1 qt. plain soda water
½ gal. lime sherbet

Mix all liquids. Spoon sherbet over top.

SWEET-SOUR DIPPING SAUCE

Donna Pitkin

¾ c. sugar
2 T. soy sauce
¼ c. white vinegar
¼ c. catsup
2 T. cornstarch
½ c. ice water

Combine sugar, soy sauce, white vinegar and catsup in a heavy saucepan; bring to a boil. Mix the cornstarch and water to make smooth paste and stir into sauce. Cook until thickened, stirring constantly. Serve with vegetable tempura.

HOT CRAB DIP

Kerry Hebert

1 (8-oz.) pkg. cream cheese
1 T. milk
2 T. minced onion
1 can crabmeat
Salt to taste
⅓ c. slivered almonds

Soften cheese with milk. Add other ingredients. Top with almonds. Bake at 375° for 15 minutes. Good served in scooped-out pumpernickel bread with remaining bread used for dipping.

STUFFED CHERRY TOMATOES

2 pkgs. (8 oz. and 3 oz.) cream cheese, softened
2 T. mayonnaise
1 (.4-oz.) pkg. Ranch salad dressing mix
3 doz. cherry tomatoes

In a mixing bowl, blend cream cheese, mayonnaise and salad dressing mix until smooth. Slice a thin slice off tops of tomatoes and carefully remove insides. Invert on paper towels to drain. Fill with cream cheese mixture.

BARBECUED MEATBALLS

Donna Pitkin

3 lbs. ground beef
1 (12-oz.) can evaporated milk
1 c. oatmeal
1 c. cracker crumbs
2 eggs
½ c. chopped onions
½ tsp. garlic powder
2 tsp. salt
½ tsp. pepper
2 tsp. chili powder

Sauce:

2 c. ketchup
1 c. brown sugar
½ tsp. liquid smoke
½ tsp. garlic powder
¼ c. chopped onions

(continued)

To make meatballs, combine all ingredients (mixture will be soft) and shape into walnut-size balls. Place meatballs in a single layer on waxed paper-lined cookie sheets. Freeze until solid. Store frozen meatballs in freezer bags until ready to cook. To make sauce, combine all ingredients and stir until sugar is dissolved. Place frozen meatballs in a 13 x 9 x 2-inch pan. Pour on the sauce. Bake at 350° for 1 hour. Yield: 80 meatballs.

SALSA DIP

Debbie Lessard

2 (8-oz.) pkgs. cream cheese
1 (16-oz.) carton sour cream
1 sm. jar salsa

Soften cream cheese. Blend all together.

ZOE'S TSATZIKI

Marie Bugbee

1 cucumber, skinned and grated
1 c. plain fat-free yogurt
½ c. sour cream
2-3 cloves garlic, chopped
1 tsp. olive oil
Fresh black pepper

Put grated cuke in strainer and press juice from cuke until all liquid is out. Mix all ingredients together. Chill for 1 hour. May put chopped parsley on top. A great dip. Makes 2 cups.

CREAMY GREEN ONION SPREAD

1 (8-oz.) pkg. cream cheese, softened
2 T. milk
2 green onions with tops, chopped
Crackers

In a small bowl, beat cream cheese and milk until smooth. Stir in onions. Serve with crackers. Yield: 1 cup.

TOMATO-PEPPER SALSA

4 c. chopped, peeled fresh tomatoes
2 c. chopped green pepper
2 c. chopped sweet red pepper
1 c. onion, chopped
¾ c. cider vinegar
1 T. sugar
1 tsp. paprika
1 (6-oz.) can tomato paste
¼ c. chopped fresh cilantro OR parsley
1 to 2 c. seeded, chopped jalapeno peppers
2 garlic cloves, minced
1 T. salt
1 tsp. dried oregano

(continued)

In a large saucepan, combine first 11 ingredients. Bring to a boil. Reduce heat and simmer, uncovered, for 1 hour or until mixture thickens. Stir in tomato paste and cilantro or parsley. Simmer 5-10 minutes longer. Pour hot into hot jars, leaving ¼-inch headspace. Adjust caps. Process for 30 minutes in a boiling water bath. Yield: 3 pints.

SHRIMP DIP

1 lg. pkg. cream cheese
2 shrimp cocktails
Few sprinkles of Tabasco

Warm cheese. Defrost cocktail. Mix. Serve with fresh vegetables for dipping or crackers.

PINEAPPLE CHEESE BALL

Agnes Mackenzie

2 (8-oz.) pkgs. cream cheese
1 (8-oz.) can crushed pineapple, drained
2 T. onion, finely chopped
¼ c. finely chopped green pepper
1 tsp. salt
2 c. chopped nuts

Beat softened cream cheese with fork until smooth. Add pineapple and 1 cup nuts; then add remaining ingredients (except for 1 cup of nuts). Shape into a ball and roll in remaining nuts. Wrap in foil and refrigerate overnight (or at least 2 hours). Serve with crackers as a snack or as hors d' oeuvres. **Note:** At Christmas, add ¼ cup sweet red pepper for color.

GUACAMOLE

2 lg. ripe avocados
2 T. lime or lemon juice
1 garlic clove (opt.)
3 hot peppers, chopped
½ sm. onion, chopped
Salt and pepper
¼ c. sour cream

In a food processor or with a fork, mash the avocados with the lime juice, garlic, peppers and onion. Season with salt and pepper to taste. Cover with the sour cream to prevent turning dark. Tightly cover with plastic wrap. Stir in sour cream when ready to serve. Makes 2 cups.

TEXAS BULLETS

8 jalapeno peppers
3 c. shredded cheddar cheese
1 c. flour
2 c. cracker crumbs
Egg wash

Remove tops and seed from 8 jalapeno peppers. Blanch until tender. Stuff jalapenos with 3 cups shredded cheddar cheese. Dust with 1 cup flour. Dip in egg wash (egg and milk), then in cracker crumbs. Deep fry stuffed peppers until golden brown.

HILDA'S OLIVE CHEESE BALLS

Sandra Sisum

¼ c. soft margarine
¼ lb. sharp cheddar cheese
¾ c. flour
⅛ tsp. salt
½ tsp. paprika
24-30 med.-size green olives

Shred cheese; blend with margarine. Add dry ingredients. Mold dough around olives Bake at 400° for 12-15 minutes.

CHEESE PUFFS

Tami Sisum

½ c. soft butter or margarine
8 oz. process American cheese, shredded
1 c. unsifted all-purpose flour
¼ tsp. salt

Preheat oven to 350°. Beat butter and cheese in bowl with electric mixer until smooth. Stir in flour and salt until mixed. Knead with hands until soft dough is formed. Roll into balls. Place on greased cookie sheets. Bake at 350° for 15 minutes or until golden brown. Serve hot!

ZUCCHINI FRITTERS

Rose Booth

Vegetable oil
½ c. milk
1 egg
1 c. flour
1½ tsp. baking powder
½ (1-oz.) pkg. Ranch-style dip mix
2 c. (8 oz.) shredded zucchini

Fill a deep-fat fryer or a skillet with oil to a 2-inch depth. Heat to 375°. Meanwhile, combine milk and egg i n mixing bowl. Stir together; add dry ingredients and blend well. Fold in zucchini. Drop batter by rounded teaspoonfuls into hot oil. Fry until deep golden brown. Turn once. Drain thoroughly on paper towels. Yield: 1½ to 2 dozen.

CHEESE SAUSAGE BALLS

Doug Van Alstyne

½ lb. mild Italian sausage (remove from casing)
½ lg. hot Italian sausage (remove from casing)
1 lb. sharp cheddar cheese
3 c. Bisquick

Combine sausage and cheese. Add Bisquick and mix thoroughly. Shape into 1-inch balls. Put onto ungreased cookie sheet, 2 inches apart. Bake at 375° for 10 minutes or until brown.

PIZZA CUPS

Claire Foulsham

1 lb. hot or mild pork sausage
1 (14-oz.) jar pizza sauce
2 T. ketchup
¼ tsp. garlic powder
2 (10-oz.) cans refrigerated biscuits
Shredded mozzarella cheese
Grated Parmesan cheese

In a skillet, cook sausage over medium heat; drain. Stir in pizza sauce, ketchup and garlic powder; set aside. Press biscuits into 20 well-greased muffin cups. Spoon 1 or 2 tablespoons of meat sauce into each biscuit. Top with mozzarella cheese and sprinkle with Parmesan cheese. Bake at 350° for 10-15 minutes or until golden brown. Refrigerate or freeze any remaining meat sauce. Yield: 20 pizzas.

TAFFY APPLE DIP

Linny Dennehy

1 (8-oz.) pkg. cream cheese, softened
¾ c. brown sugar
2 T. vanilla extract
6 apples, cut into wedges

In small bowl, beat cream cheese, brown sugar and vanilla extract until smooth. Spread mixture on serving plate. Serve with apples.

CREAMY GREEN ONION SPREAD

Claire Foulsham

1 (8-oz.) pkg. cream cheese, softened
2 T. milk
2 green onions with tops, chopped
Crackers

In a small bowl, beat cream cheese and milk until smooth. Stir in onions. Serve with crackers. Yield: 1 cup.

BAGEL PIZZA

Linda Shultz

1-2 bagels per person
Enough tomato sauce to cover the bagels
Enough grated mozzarella cheese to cover
Sliced onion and peppers
Sliced mushrooms, bacon or what ever else you want

Partially toast bagel(s) after slicing in half. Spread enough tomato sauce on bagel to cover, but not drip over edges. Thinly spread any topping, i.e., onion, mushrooms, etc. on tomato sauce. Sprinkle cheese, thickly for cheese lovers, over toppings and sauce. Place back in toaster oven on toast until cheese melts or in oven at 450°, being careful to check often so bagels won't burn. Good for a snack or appetizer.

STUFFING BITES

Helen Booth

Prep Time: 15 minutes:

½ c. hot water
2 T. margarine or butter
2 c. Stove Top chicken flavor or homestyle herb stuffing mix in the canister
1 (10-oz.) pkg. Birds Eye chopped spinach, thawed and well drained

Cooking Time: 15 minutes:

¼ c. grated Parmesan cheese
⅛ tsp. ground nutmeg
2 eggs, slightly beaten
Cocktail sauce (opt.)

Heat oven to 350°. Mix water and margarine in medium bowl; stir to melt margarine. Stir in stuffing mix, spinach, cheese, nutmeg and eggs until well blended. Shape into 1-inch balls. Place in single layer on cookie sheets. Bake 12 to 15 minutes or until firm. Serve with cocktail sauce, if desired. Makes 3 dozen.

Soups, Salads & Vegetables

Veggie Variables

- Fresh lemon juice will remove onion scent from hands.

- A few drops of lemon juice in potato water will whiten boiled potatoes.

- To save money and vitamins: Pour all leftover vegetables and water they are cooked in, into a freezer container. When full add tomato juice, seasoning and have "free" soup for lunch.

- Three large stalks of cut-up celery added to about two cups of beans (navy, brown, pinto, etc.) will make them more easily digested, as will a bit of soda.

- When cooking vegetables, remember to boil vegetables that grow above ground without a cover.

- Allow 1/4 teaspoon salt to each cup of water for cooking vegetables.

- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color. Vinegar or lemon juice (used sparingly) may also have the same effect.

- Never soak vegetables after slicing; you will lose much of the nutritional value of vegetables.

- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.

- Save vegetable juices from cooking; they can be used for stockpot, vegetable soup or sauces. You may freeze it until ready to use.

- To bake potatoes quickly, place them in boiling water for 10-15 minutes. Pierce skin with a fork and then bake in a preheated oven.

- To cut down on odors when cooking cabbage, cauliflower, etc., add a little vinegar to the cooking water.

- To avoid tears when cutting onions, try running under cold water or placing in freezer briefly before cutting.

- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.

- To avoid toughening beans or corn, add salt when cooking is halfway through.

SUMMER SQUASH CASSEROLE

Mabel Gibbs

2 lbs. crookneck or zucchini squash, sliced 3/8 in. thick (7 c.)
1/4 c. chopped onion
1 (10 3/4-oz.) can condensed cream of chicken soup
1 c. dairy sour cream OR nonfat plain yogurt
1 c. shredded carrots
1/4 c. butter or margarine
2 c. herb seasoned stuffing mix (about 1/2 of 8-oz. pkg.)

Cook summer squash with onion in boiling salted water as directed above. Drain well. Combine soup and sour cream; stir in carrot. Fold in drained squash and onion. Melt butter or margarine; toss with stuffing mix. Spread half the stuffing mixture in a 12 x 7 1/2 x 2-inch baking dish. Spoon vegetable mixture atop. Sprinkle with remaining stuffing mixture. Bake at 350° until heated through, 25-30 minutes. Makes 6 servings.

MARIE ZULLO'S FAMOUS ACINI DE PEPE SOUP

In Loving Memory of My Mother
Lori Werntz

2 qt. water
2 lg. uncooked turkey legs
1 (12-oz.) can tomato paste
1 celery stalk, chopped
1 (12-oz.) box acini de pepe macaroni or alphabet macaroni
Salt and pepper to taste

Put turkey legs in water over medium heat and boil for an hour or until meat is easily taken off bone. Take legs out of water and set aside; do not throw water out. Over medium heat, again, add tomato paste to water and mix well. Add chopped celery, salt and pepper. Take turkey meat off bone and add to water. Let simmer for at least 1 hour. When ready to eat, bring to a boil. Add acini de pepe and cook 8 to 10 minutes. Serve with Parmesan cheese and soup crackers. Enjoy!

CREAM OF BROCCOLI SOUP

Mabel Gibbs

1 med.-size carrot, scraped and chopped
1 rib of celery, chopped
1 med.-size onion, peeled and chopped
1 sm. potato, peeled and chopped fine
2 bay leaves
4 c. chicken stock OR 3 (10 1/2-oz.) cans chicken broth
1 lg. head broccoli (the woody stems removed) OR 2 (10-oz.) pkgs. frozen chopped broccoli
1 1/2 c. light cream, scalded
Salt
White pepper

(continued)

In a large saucepan, combine first 6 ingredients. Bring the liquid to a boil; reduce heat and simmer the vegetables, covered, for 25 minutes or until potato is very tender. Chop the fresh broccoli. Add the broccoli to the contents of saucepan and boil it for 20 minutes. In the container of a food processor or blender, whirl the mixture 2 cups at a time until smooth. Combine and blend the puree and cream. Bring soup to serving temperature. Season the soup to taste with salt and pepper.

CORN CHOWDER

Petrina Newcomb

6 med. potatoes
1 lb. bacon, cooked (opt.)
1 can cream-style corn
1 can whole kernel corn
Onion
Butter or margarine (½ stick)
1 can evaporated milk

Cook potatoes. Use potato water. Add bacon, corns, onions, evaporated milk and margarine or butter. Simmer all day.

HAMBURGER VEGGIE SOUP

Florence Woodman

3 T. butter
6 sm. carrots, peeled and sliced lengthwise
6 cauliflower florets
1 onion, chopped
½ c. green peas (fresh or frozen)
6 beef bouillon cubes
6 c. water
3 T. uncooked rice
1 tsp. salt
1 T. finely chopped garden herbs (Mrs. Dash)
1 can tomatoes
1½ T. cornstarch, dissolved in 3 T. water

Meatballs:

½ c. ground hamburger
¼ tsp. salt
Pinch of pepper
Dash of nutmeg
Flour (white or wheat)

Heat the butter in large saucepan. Add carrots and cook slowly for 10 minutes. Add water and beef bouillon cubes; bring to a boil. Add cauliflower, onion, peas, garden herbs, tomatoes, rice and salt. Reduce heat and simmer slowly for 15 minutes or so. Meanwhile, combine hamburger, salt, pepper and dash of nutmeg; form into balls ½ inch in diameter. Roll the meatballs in flour; add to soup and simmer 15 minutes or more. Stir in the cornstarch mixture and cook until the soup has thickened slightly.

FRAN'S CHICKEN SOUP

Fran Dennehy

1 whole or cut-up chicken
3 qt. water
3 med. onions
3 lg. stalks celery
Salt to taste
Pepper
¼-½ tsp. thyme
¼ tsp. garlic powder
3-4 whole cloves
1 T. parsley
1 c. noodles
3 lg. carrots

Put chicken, water, onions and celery in large kettle. Bring to a boil; skim top. Add rest of ingredients, except noodles. Simmer 2-3 hours. Remove skin and bones from chicken. Add noodles and simmer 15 minutes.

MINESTRONE SOUP
(No Fat, No Cholesterol)

R. Rook

1½ c. bean soup mix
8 c. water
7 beef bouillon cubes
1½ c. peeled, seeded and chopped tomato OR 1 (16-oz.) can tomatoes
1 c. chopped celery
½ c. chopped onion
½ c. thinly sliced zucchini
½ c. thinly sliced carrot
½ c. coarsely chopped green pepper
2 tsp. dried whole basil
1½ tsp. dried whole oregano
½ tsp. pepper
Use NO salt
2 cloves garlic, minced
3 T. (plus) Parmesan cheese

Wash bean soup mix; place in a large Dutch oven or pot. Add water and bouillon cubes; bring to a boil. Cover, reduce heat and simmer 30 minutes. Add chopped tomatoes and all but cheese. Simmer 1 hour or until beans are tender. Ladle soup into bowls and sprinkle with cheese. Yield: 2½ quarts, about 100 calories per cup.

GARDEN VEGETABLE SOUP

Carol Macie Burdick

1 lb. ground beef
½ c. chopped onion
1 pkg. Hamburger Helper mix for cheeseburger macaroni
5 c. water
½ tsp. dried basil leaves, crushed
¼ tsp. salt
⅛ tsp. pepper
1 (16-oz.) can whole tomatoes
1 (16-oz.) can Veg-All mixed vegetables
2 T. snipped parsley

Cook and stir ground beef and onion in Dutch oven until beef is brown; drain. Stir in sauce mix, water, basil, salt, pepper and tomatoes (with liquid). Break up tomatoes with fork. Heat to boiling, stirring constantly.

(continued)

Reduce heat; cover and simmer, stirring occasionally (10 minutes). Stir in macaroni and Veg-All mixed vegetables (with liquid). Cover and cook until macaroni is tender, 10-15 minutes longer.

BLACK BEAN SOUP

Rose Judkins

(Reprinted from the column Plain & Simple that appears in the Argus Champion.)

1 lb. black beans
1 med. onion, diced
½ lb. ham, diced
⅓ c. uncooked rice
1 lg. or 2 sm. cans prepared tomatoes with spices

Pick beans over, rinse, cover with fresh water and soak overnight. (Water will be black.) In the morning, drain beans; cover with fresh water and simmer until tender. Put all ingredients into pan and simmer for 2 hours. If you use this in a crockpot, soak the beans during the day and simmer them until tender at night. Put them in the refrigerator overnight; then put everything into the crockpot and leave it on low during the day.

AUTUMN SOUP

Linda Nelson

1 lb. ground beef
1 c. chopped onion
4 c. water
1 c. cut-up carrots
1 c. diced celery
1 c. cubed potatoes
2 tsp. salt
1 tsp. bottled Brown Bouquet sauce
¼ tsp. pepper
1 bay leaf
⅛ tsp. basil
6 tomatoes

In large saucepan, cook meat and onions until done; drain. Add remaining ingredients, except tomatoes. Heat to boiling. Reduce heat; cover and simmer 20 minutes. Add tomatoes. Cover and simmer 10 minutes or until vegetables are tender. One 28-ounce can of tomatoes can be substituted for fresh tomatoes. Reduce water to 3 cups. Yield: 6 servings. Very good.

ITALIAN BEAN SOUP

June Gould

1 can shell beans
6 med. potatoes
1 c. macaroni
1 (1-qt.) jar tomatoes
1 onion
2 T. butter
⅛ tsp. allspice
⅛ tsp. cloves
⅛ tsp. cinnamon

(continued)

Saute onion until tender in butter. Add tomatoes and spices. Let simmer 15 minutes. Cube potatoes and cook in 2 quarts of water. When this starts to boil, add macaroni and cook until done. Add tomatoes and beans; simmer 10 minutes.

PEA CHOWDER

Joe Brigham, Inc.

(Not guaranteed unless simmered on the wood stove.)

Boil ham (bone) for several hours. Simmer. Meat should fall off bone. Cut into small pieces. Leave bone in chowder. Add 3-4 bay leaves. Add cut-up carrots any time, soon enough to be tender. Ditto several onions, cut to bite-size pieces. Add 1 bag or 2 bags split peas, depending on how much you want to make. Add enough water to keep soup at the desired thickness. Simmer until peas dissolve into smoothness, 1-2 hours.

Secret Seasoning (add early):

2 chicken bouillon cubes
3 T. molasses
1-2 T. Worcestershire sauce
1-2 T. soy sauce, if saltiness needed

Bone may be removed prior to serving, but it is fun to see the crew pick around it. -A.B. Berry (Dec. 1991)

SKI COUNTRY VEGETABLE SOUP

Karen Hautanemi

2 lbs. stewing beef, cut in 1-in. cubes
1 (6-oz.) can tomato paste
1 (10-oz.) can condensed onion soup
5 c. water
1½ tsp. salt
1 tsp. dried basil leaves
¼ tsp. pepper
2 c. sliced carrots
1 c. sliced celery
1 (1-lb.) can green beans
1 (15-oz.) can kidney beans
½ c. grated Parmesan cheese

Combine meat and tomato paste in Dutch oven. Stir in onion soup, water, salt, basil and pepper. Bring to a boil. Reduce heat; cover and simmer about 1 hour and 30 minutes or until meat is tender. Add carrots, celery, undrained green beans and kidney beans. Continue simmering 30 to 40 minutes or until all vegetables are tender. Stir in Parmesan cheese. Makes 3¾ quarts.

CABBAGE & RICE SOUP

Aline Dennehy

3 T. butter
1 lb. shredded cabbage
1 c. onions, sliced thin
4 cans OR 6 c. chicken broth
1 tsp. salt
⅛ tsp. pepper
⅛ tsp. nutmeg
½ c. rice (NOT Minute Rice)

Melt butter in 4-quart kettle. Rinse cabbage; add to butter along with onions. Cook over medium heat 10 minutes. Add broth, salt, pepper and nutmeg. Simmer, covered, 10 minutes. Add rice; cook, covered, 20 minutes. Serve and garnish with Gruyere or Swiss cheese.

OLD-FASHIONED CREAM OF TOMATO SOUP

1 (28-oz.) can diced tomatoes (undrained)
1 c. chicken broth
¼ c. butter or margarine
2 T. sugar
1 T. chopped onion
⅛ tsp. baking soda
2 c. heavy cream

In a saucepan, combine the first 6 ingredients. Cover and simmer for 1 hour. Heat cream in the top of a double boiler over simmering water. Add to the tomato mixture just before serving.

SCOTCH BROTH

Claire Foulsham

2 lbs. meaty beef soup bones
2 qt. water
6 whole peppercorns
1½ tsp. salt
1 c. chopped carrots
1 c. chopped turnips
1 c. chopped celery
½ c. chopped onion
¼ c. med. pearl barley

In a large kettle, combine soup bones, water, peppercorns and salt. Cover and simmer for 2½ hours or until the meat comes off the bones easily. Remove bones. Strain broth; cool and chill. Skim off fat. Remove meat from bones. Dice and return to broth along with the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer about 1 hour or until vegetables and barley are tender. Yield: 6-8 servings (2 quarts).

HEARTY POTATO SOUP

Claire Foulsham

6 med. potatoes, peeled and sliced
2 carrots, diced
6 celery stalks, diced
2 qt. water
1 onion, chopped
6 T. butter or margarine
6 T. flour (all-purpose)
1 tsp. salt
½ tsp. pepper
1½ c. milk

In a large kettle, cook potatoes, carrots and celery in water until tender, about 20 minutes. Drain. Reserve liquid and set vegetable aside. In the same kettle, saute onion in butter until soft. Stir in flour, salt and pepper. Gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 cup or more of reserved cooking liquid until soup is of desired consistency. Yield: 8-10 servings.

CREAM OF SPINACH SOUP

Nancy Curtis

½ pt. cream (1 c.)
1 pt. milk (2 c.)
⅓ c. butter
2 T. flour
Salt and pepper to taste
1 pkg. frozen spinach, chopped
1 sm. onion, chopped

Heat cream and milk in double boiler. In saucepan, melt butter; stir in flour, salt and pepper until smooth. Add hot milk to this gradually and cook gently 8 minutes. Add thawed spinach and onion; cook 5 minutes longer, stirring constantly.

HUNGARIAN MUSHROOM SOUP

12 oz. fresh mushrooms, sliced
2 c. chopped onion
4 T. butter
3 T. flour
1 c. milk
1-2 tsp. dill weed
1 T. Hungarian paprika
1 T. tamari (soy sauce)
1 tsp. salt
2 c. stock or water (chicken)
Salt and pepper to taste
½ c. sour cream
2 tsp. lemon juice

Saute onions in butter (2 tablespoons); salt lightly. A few minutes later, add mushrooms, dill, ½ cup stock, tamari and paprika. Cover; simmer 15 minutes. Melt remaining butter in large saucepan; whisk in flour and cook a few minutes. Add milk, stirring over low heat, 10 minutes, until thick. Stir in mushroom mixture and remaining stock. Cover and simmer 10-15 minutes. Just before serving, add salt, pepper, lemon juice, sour cream and more dill, if desired. Garnish with fresh parsley.

PINEAPPLE CABBAGE

Barbara Parker

1 sm. head cabbage, chopped fine
1 lb. pineapple chunks (canned or fresh)
1 sm. onion, chopped or ground
½ c. raisins
Mayonnaise

Combine above ingredients and mix with mayonnaise to taste. Chill.

BROCCOLI SQUARES

Linny Dennehy

1 lb. shredded cheddar cheese
3 eggs
1 c. milk
1 c. flour
1 T. onion
4 T. butter, melted
1 c. milk
1 tsp. baking soda
2 pkgs. frozen broccoli

Mix all together. Put in a 9 x 13-inch pan. Bake at 350° for 35 minutes.

SUMMER SQUASH OR ZUCCHINI CASSEROLE

Mildred F. Maxwell

2 lbs. summer squash, sliced (6 c.)
¼ c. chopped onion
1 (10-oz.) can cream of chicken soup
1 c. sour cream
1 c. shredded carrot

Cook squash and onion 5 minutes in small amount of boiling salted water. Drain. Combine soup and sour cream. Add carrot. Fold in squash and onion. Spoon into 2-quart baking dish. Cover with topping.

Topping:

1 c. dry bread crumbs
¼ tsp. savory
½ tsp. tarragon
¼ tsp. paprika
¼ c. melted butter

Bake 25-30 minutes at 350°, until it just "bubbles." Serves 6.

GATER TATERS
(Potato Wedges)

6 lg. potatoes
¾ c. butter
Garlic powder
Bacon bits OR slices
Sharp cheddar cheese

(continued)

Preheat oven to 375°-400°. Cut 6 large potatoes in quarters lengthwise. Melt butter and season to taste with garlic powder. Arrange potatoes on tin foil-covered cookie sheet and spoon on butter mixture. Sprinkle with bacon bits. Bake 30 minutes. Remove and place cheese strips on each potato. Return to oven for 5 minutes.

HEART-HEALTHY CARROT SALAD

2 lbs. shredded carrots
½ c. apple juice
½ c. honey
1 tsp. cinnamon
1 fresh pineapple, cut into bite-size chunks
1 c. raisins

Mix all of the above and let it marinate for 24 hours. Mix again before serving. This is a pretty salad that both adults and children love.

TURNIP CASSEROLE
(Nothing Better!)

Carolyn Blankenship

3 c. turnips (yellow), sliced ¼ in. thick
3 tsp. sugar
½ tsp. salt
2 to 2½ c. water
Milk
3 T. butter or margarine
3 T. flour
½ c. crushed cornflakes
2 T. melted butter
2 T. Parmesan cheese

Cook turnips with sugar and salt in just enough water to cover. Drain, reserving liquid. Measure and add enough milk to make 1½ cups. Melt 3 tablespoons butter; blend in flour. Pour in liquids and cook, stirring, until thickened. Combine with turnips in buttered baking dish. Cover with cereal, 2 tablespoons butter and cheese. Bake at 325° for about 25 minutes or until brown. **Note:** A 1½-quart casserole dish works fine.

ORZO & SPINACH

Rose Judkins

(Reprinted from the column Plain & Simple that appears in the Argus Champion.)

4 slices bacon, fried and crumbled OR ¼ c. bacon bits
1 can chicken, beef or vegetable broth
1 tsp. dried basil
1 tsp. onion powder
1 tsp. seasoned salt
½ tsp. garlic powder
1 c. uncooked orzo pasta
1½ c. packed, thinly sliced fresh spinach (uncooked)
1 sm. can sliced mushrooms

(continued)

If you are using commercial bacon bits, put them in with the broth to soften. If you are using real bacon, fry it, drain it on paper towels and crumble it into small pieces; set it aside for now. Combine the broth and the spices; bring to a boil in a large saucepan. Add the orzo (and the bacon bits to soften). Reduce heat and simmer for 15 minutes or until all the broth is absorbed. Add the spinach; stir and serve. If you are using real bacon, save some for the top and mix in the rest.

ZUCCHINI & SAUSAGE

Barbara Wanner

1 lb. Italian sausage
4 c. grated zucchini
4 or 5 tomatoes, slices
2 tsp. oregano
1 clove garlic, minced
Juice of ½ lemon

Cook sausage; drain. Add remaining ingredients and cook until tender. Serve over rice or pasta.

CORN PUDDING

Rita D. Gross

2 c. milk
2 T. butter (or margarine)
3 eggs
2 T. flour
2 T. sugar
1 tsp. salt
2 c. corn kernels, cut off cob, thawed frozen or drained canned

In small saucepan, heat milk and butter until melted. In large bowl, beat eggs slightly; gradually stir in flour until blended. Stir in milk mixture and remaining ingredients. Pour into greased 1½-quart casserole. Bake in preheated 350° oven for 30 to 45 minutes (depending on depth of baking dish) or until firm. Serves 8.

CHEESE SCALLOPED ONIONS
(Serves 6-8)

Mabel Card

3 lg. onions, cut into ½-in. slices
1 c. cheese, cut into ½-in. cubes
4 slices buttered toast, cut into ½-in. cubes
¼ c. butter or margarine
¼ c. flour
2 c. milk
½ tsp. salt
¼ tsp. pepper
2 beaten eggs

Cook onions in salted water until tender (10-15 minutes), stirring to separate into rings. Drain. Place ½ the onions in a 2-quart casserole. Add ½ the cheese and ½ the toast cubes. Repeat layers. Melt margarine. Blend in flour to make a paste. Gradually add milk; stir until thick-

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ened. Add salt and pepper. Add a little hot mixture to beaten eggs. Stir this mixture into hot mixture. Pour over casserole. Top with rest of bread cubes. Bake in 350° oven for 30 minutes.

PEG'S EASY CORN PUDDING

Jean Dodge

2 c. frozen corn or Niblets
1 T. flour
3 T. sugar
2 eggs
¼ tsp. salt
¾ c. milk
½ stick butter or cut-up margarine

Place all ingredients in blender at high speed for 10 seconds. Pour into well-greased baking dish; dot with butter and bake 45-50 minutes at 375°.

CARROT SIDE DISH

C. F. Teague

3 lbs. carrots (9 med./lg.)
2 T. olive oil
Pepper to taste
½ c. onions
1 T. thyme
1 T. rosemary or dill
Juice of 1 orange, cut in wedges

Trim and pare carrots; cut lengthwise. Heat oil in 12 to 13-inch skillet. Place carrots close together in a single layer. Sprinkle with onions and pepper; cover and cook over medium/low heat. Turn once halfway through for 30 seconds or until tender. Liquid should be evaporated and carrots begin to caramelize at end of time. Sprinkle with herbs, orange wedges. Toss and serve hot.

POTATO STICKS

Karen Hautaniemi

4 med. baking potatoes (12 oz. total), cut into 3 x ½ x ½-in. sticks
4 tsp. cooking oil or margarine, melted
Garlic salt

Line a large baking sheet with foil. Spray foil with nonstick spray coating. Arrange potato sticks in a single layer on baking sheet. Brush potatoes with oil or the melted margarine. Sprinkle generously with garlic salt. Bake in 450° oven for 20-25 minutes until potatoes are tender. Yield: 4 servings.

AUNT TAMMY'S BAKED SQUASH

Pat Marrah-De Maggio

3 lbs. yellow summer squash
½ c. chopped onions
½ c. cracker meal OR bread crumbs
½ tsp. black pepper
2 eggs
1 stick butter
1 T. sugar
1 tsp. salt (salt and pepper may be increased to taste)

Wash and cut up squash. Boil until tender; drain thoroughly; then mash. Add all ingredients, except ½ of butter to squash. Melt remaining butter. Pour mixture into a baking dish; then spread melted butter over the top and sprinkle with bread crumbs or cracker meal. Bake in 375° oven for approximately 1 hour or until brown on top.

CAULIFLOWER WITH SHRIMP SAUCE

JoAnne Blewitt

1 lg. head cauliflower
8 oz. shrimp, cooked
1 can cream of shrimp soup
1 c. sour cream
Milk
1 c. slivered almonds, toasted (opt.)

Boil cauliflower in florets. Make sauce in saucepan. Add shrimp soup, sour cream, milk enough to pour easy and cooked shrimp. Simmer. Pour over cauliflower. Add almonds on top (optional).

SUMMER SQUASH & POTATO SAUTE

Donna Pitkin

2 T. butter
2 med. summer squash, sliced
2 sm. red potatoes, thinly sliced
Minced fresh parsley
Salt and pepper to taste

In a skillet, melt butter over medium heat. Saute squash and potatoes until tender. Sprinkle with parsley, salt and pepper to taste. Yield: 4 servings.

SNAP BEANS WITH TOMATO

Donna Pitkin

1 med. onion, chopped
1 tsp. fat
2 c. canned tomatoes
1 tsp. salt
¼ tsp. pepper
2 whole cloves
1 T. minced parsley
1 lb. snap beans, cut in 1½-in. pcs. OR canned beans

Saute onions for 5 minutes. Add tomato and seasonings; bring to a boil. Add beans and cook 15 to 30 minutes or until beans are tender.

CLASSIC GREEN BEAN BAKE

Donna Pitkin

1 (10¾-oz.) can Campbell's cream of mushroom soup
½ c. milk
1 tsp. soy sauce
Dash pepper
4 c. cooked, cut green beans
1 (2.8-oz.) can French-fried onions

In 1½-quart casserole, combine soup, milk, soy sauce and pepper. Stir in beans and ½ can onions. Bake at 350° for 25 minutes or until hot. Stir. Top with remaining onions; bake 5 minutes more. (Yield: 6 servings.)

FREEZER SWEET CORN

4 qt. fresh cut sweet corn (18-20 ears)
1 qt. hot water
⅔ c. sugar
½ c. butter or margarine
2 tsp. salt

Combine all ingredients in a large kettle; simmer for 5-7 minutes, stirring occasionally. Pour into large shallow containers to cool; stir occasionally. Spoon into freezer bags or containers. Freeze. Yield: 3 quarts.

STUFFED PEPPER CASSEROLE

Jean Dodge

6 lg. green peppers (about 2½ lbs.)
2 T. margarine, melted
½ c. chopped celery
½ c. chopped onion
1 (1-lb.) can tomatoes, undrained
1 (8-oz.) can tomato sauce
1 clove garlic, crushed
1 tsp. dried basil leaves
1 tsp. dried oregano leaves
2½ tsp. salt
½ tsp. pepper
1 egg
1 tsp. Worcestershire sauce
1½ lbs. ground chuck
1½ c. cooked white rice

Cut off tops of peppers; remove ribs and seeds. Chop edible portion of tops; set aside. Wash peppers. Place peppers in large kettle with 2 quarts of salted water. Bring to boiling; cover, reduce heat and simmer 5 minutes. Drain peppers; set aside. In hot margarine in medium skillet, saute chopped green pepper, onion and celery 3-5 minutes, until tender. Add tomatoes, tomato sauce, garlic, basil, oregano, 1½ teaspoons salt and ¼ teaspoon pepper. Simmer, uncovered, 10 minutes. Preheat oven to 350°. In large mixing bowl, combine egg, remaining salt, pepper and Worcestershire sauce. Beat with spoon to blend. Add chuck, rice and 1 cup of tomato mixture, mixing well. Stuff peppers with meat mixture. Place in 3-quart casserole. Pour remaining tomato mixture over peppers. Bake, uncovered, 1 hour. Makes 6 servings.

GREEK STUFFED PEPPERS

Nancy Curtis

6-8 lg. green peppers
1½ lbs. ground chuck
1 lg. onion, chopped
1 (4-oz.) can tomato paste
½ c. rice
Salt and pepper
Butter
Parsley, chopped
2 tsp. cinnamon
1 c. water

Cut tops off peppers (save); scoop out. Place in 9 x 13-inch baking dish. Simmer onion in butter; add meat. Brown lightly. Add salt, pepper, parsley and cinnamon; simmer 5 minutes. Add water, rice and paste. Simmer 10-15 minutes, covered. Fill peppers. Rinse pan with water and pour around peppers in dish to cover bottom. Bake at 350° for 1-1½ hours.

LIMA OR BUTTER BEAN CASSEROLE

Nancy Curtis

2 cans lima or butter beans
1 can pear halves
½ pt. sour cream
¼ c. brown sugar
1 T. dry mustard

Drain beans and pears; put in casserole dish. Mix sour cream, mustard and brown sugar together; add to casserole and blend. Bake, uncovered, 35-40 minutes at 325°.

GREEN BEAN CASSEROLE

Marion Harvey

2 cans green string beans OR yellow
Milk
Can cream of mushroom soup
Box French-fried onion rings

Pour string beans in kettle with a little milk. Warm. Pour into casserole. Add can of cream of mushroom soup. Lay onion rings on top of casserole. Cook at 350° for 1 hour.

CHEESY POTATOES

Barbara Parker

1 (1-lb.) pkg. frozen hash browns, thawed
½ c. chopped onion
8 oz. cheddar cheese, shredded
½ tsp. garlic, chopped
1 can cream of chicken soup
1 (8-oz.) carton sour cream

Mix all above and spread in greased pan (9 x 13 inches).

¾ c. melted butter
2 c. cornflakes, crushed

(continued)

Spread cornflakes over mixture. Pour butter over cornflakes. Bake at 350° for 1 hour and 15 minutes. This is a good recipe to take to a church supper.

SLICED BAKED POTATOES

Marie Newcomb

For 4 servings, you will need:

4 med. even potatoes
1 tsp. salt
2 to 3 T. melted butter
2 to 3 T. chopped fresh herbs such as parsley, chives, thyme or sage OR 2 to 3 tsp. dried herbs of your choice
4 T. grated cheddar cheese
1½ T. Parmesan cheese

Tips: You may use caraway seeds or cumin in place of herbs, if desired. Use about 1½ teaspoons for 4 large potatoes. **Good Served With:** Any meat, fish or poultry dishes or as a main dish with just a salad. **Preparation:** Peel potatoes if the skin is tough, otherwise just scrub and rinse them. Cut potatoes into thin slices, but not all the way through. Use a handle of a spoon to prevent knife from cutting all the way. Put potatoes in a baking dish; fan them slightly. Sprinkle with salt and drizzle with butter. Sprinkle with herbs. Bake potatoes at 425° for about 50 minutes. Remove from oven. Sprinkle with cheeses. Bake potatoes for another 10 to 15 minutes, until lightly browned, cheeses are melted and potatoes are soft inside. Check with a fork. **Microwave Directions:** Prepare same as above. Place potatoes in a microsafe dish or pan. Sprinkle with melted butter and chopped parsley, chives or sage. Microwave at HIGH power for 10 minutes, rearranging the potatoes after 5 minutes. Let rest for 5 minutes. Sprinkle with grated cheese and Parmesan cheese. Microwave for another 4 to 6 minutes at HIGH power until cheeses are melted and potatoes are soft. Sprinkle with salt. Serve potatoes as a side dish or as a main dish with just a salad.

BEST BAKED POTATOES

Preheat oven to 500°. Prick potatoes. Wash and dry. Bake 1½ hours.

ONION ROASTED POTATOES

Rita D. Gross

1 env. Onion Recipe soup mix
2 lbs. potatoes (with skins), cut into lg. chunks
⅓ c. vegetable oil

(continued)

Preheat oven to 450°. Scrub potatoes and cut in large pieces. Mix everything in plastic bag and shake until evenly coated. Bake in a shallow baking pan 40 minutes or until golden brown. Garnish with parsley, if desired. Serves 4.

AU GRATIN POTATOES

12 med. red or white potatoes
1 tsp. salt
½ tsp. garlic salt
1 c. whipping cream
½ tsp. pepper
2 c. (8 oz.) shredded cheddar cheese

Cook potatoes in jackets until just tender. Drain and chill several hours or overnight. Peel and coarsely shred. Combine salt, pepper and garlic salt. Layer potatoes and seasonings in a greased 13 x 9-inch pan. Sprinkle with cheese. Pour cream over all. Bake at 350° for 1 hour or until golden.

DEL MONICO POTATOES

1 c. milk
1 c. heavy cream
¼ tsp. nutmeg
1½ lbs. shredded sharp cheddar cheese
9 med. potatoes, cooked, peeled and shredded (about 11 c.)
1½ tsp. salt
1 tsp. dry mustard
¼ tsp. pepper

In a saucepan, heat milk, cream, salt, dry mustard, pepper and nutmeg over medium heat. Add cheese. Stir until melted. Place potatoes in a greased 13 x 9-inch baking pan. Pour cheese sauce over potatoes. Bake at 325° for 50-55 minutes. Yield: 12-16 servings.

FINNISH TURNIP

Rita Gosselin

1 med. turnip OR 2½ c. frozen turnip
1 to 1½ c. carrots
1 T. brown sugar
2 T. oleo
¼ c. bread crumbs
1 beaten egg
Salt and pepper

Cook turnip and carrots together until tender; mash. Add remaining ingredients. Put in a greased baking dish. Bake at 350° for about 30 minutes.

HOLIDAY GELATIN SALAD

Bea Brussaw

3 sm. pkgs. strawberry gelatin (Jello)
1 c. hot water (dissolve Jello in water)

Add:

1 can whole cranberries
1 can crushed pineapple
1 pkg. frozen strawberries
½ c. nuts, if desired

Stir well and place mixture in 13 x 9-inch pan; place in refrigerator to jell.

PINK LADY SALAD

Donna Pitkin

1 can cherry pie filling
1 c. sweetened condensed milk
1 (12-oz.) can crushed pineapple, drained
1 c. chopped walnuts
1 (9-oz.) container Cool Whip

Mix all ingredients together; spread in a 9 x 13-inch pan. Chill 3 hours or overnight. Keeps very well.

CRANBERRY MOLD

Debbie Lessard

1 sm. pkg. raspberry Jello
1 can whole cranberry sauce
1 sm. can mandarin oranges
1 sm. can crushed pineapple

Make Jello as usual. Add pineapple juice to cold water (to make 1 cup); then add all ingredients and put in mold.

APRICOT MOLD

Debbie Lessard

2 c. hot water
1 lg. can apricots
1 c. syrup and water
1 lg. carton sour cream
2 sm. pkgs. apricot OR peach Jello
1 lg. carton Cool Whip

Put apricots in blender until smooth. Dissolve Jello in hot water. Add Jello and syrup (plus water) to blender; mix well. Then add this mixture to Cool Whip and sour cream. Let set.

CLASSIC COLESLAW

Marie Newcomb

1 c. Hellmann's real mayonnaise
3 T. lemon juice
2 T. sugar
1 tsp. salt
6 c. shredded cabbage
1 c. shredded carrots
½ c. thinly sliced green pepper

Combine first 4 ingredients. Stir in remaining ingredients. Cover; chill. (Makes 6 cups.)

CLASSIC MACARONI SALAD

Marie Newcomb

1 c. Hellmann's real mayonnaise
2 T. vinegar
1 T. prepared mustard
1 tsp. sugar
1 tsp. salt
¼ tsp. pepper
8 oz. elbow macaroni, cooked and drained
1 c. sliced celery
1 c. chopped green or red pepper
¼ c. chopped onion

Combine first 6 ingredients. Stir in remaining ingredients. Cover; chill. Makes 5 cups.

CLASSIC POTATO SALAD

Marie Newcomb

1 c. Hellmann's real mayonnaise
2 T. vinegar
1½ tsp. salt
1 tsp. sugar
¼ tsp. pepper
4 c. cooked, cubed, peeled potatoes (5 to 6 med.)
1 c. sliced celery
½ c. chopped onion
2 hard-cooked eggs, chopped

Combine first 5 ingredients. Stir in remaining ingredients. Cover; chill. Makes 5 cups.

CUCUMBER SALAD

4 med.-size cucumbers, peeled and cut into ¼-in. thick slices
1 sm. red onion, thinly sliced
1 c. distilled white vinegar
¾ c. sugar
½ c. water
3 T. chopped fresh dill

In large serving bowl, combine cucumbers and onion. Set aside. In 1-quart saucepan, combine vinegar, sugar and water. Heat to boiling over medium heat and cook, stirring constantly, until sugar dissolves. Pour vinegar mixture over cucumbers and onion. Add dill and toss to

(continued)

combine. Cover and refrigerate several hours or overnight before serving.

BLUEBERRY JELLO MOLD

Debbie Lessard

2 sm. pkgs. black raspberry Jello
1 c. boiling water
1 (8-oz.) pkg. cream cheese
½ c. chopped nuts
1 can blueberry pie filling
½ tsp. cinnamon
4 T. sour cream

Mix Jello and water until dissolved. Add pie filling. Let set until firm. Mix cream cheese, sour cream and cinnamon until smooth. Spread on mold and add nuts.

OVERNIGHT COLESLAW

Claire Foulsham

12 c. shredded cabbage (1 med. head)
1 green pepper, chopped
1 med. red onion, chopped
2 carrots, shredded
1 c. sugar

Dressing:

2 tsp. sugar
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. salt
1 c. vinegar
¾ c. vegetable oil

In a large bowl, combine first 4 ingredients. Sprinkle with sugar; set aside. In a saucepan, combine dressing ingredients. Pour over vegetables, stirring to cover evenly. Cover and refrigerate overnight. Stir well before serving. Yield: 12-16 servings.

TACO SALAD

Colleen Gonsalves

1 lb. hamburger
1 pkg. taco seasoning
1 lg. bag Doritos
1 (12-oz.) bottle Kraft Catalina dressing
1 head lettuce
2 tomatoes
1 sm. pepper
1 (12-oz.) pkg. cheddar cheese

Cook hamburger. Mix in taco seasoning. Cut up lettuce, tomatoes and peppers. Mix veggies, meat and cheese together. Put Doritos and dressing in right before you serve so not to get soggy.

SUMMER MACARONI SALAD

Linda Schultz

4-5 c. macaroni, cooked
2 apples, diced
2 tomatoes, diced
½ cucumber, diced
1 or 2 carrots, diced
2-3 tsp. mayonnaise (more if desired)
1 tsp. lemon juice
Paprika
Dash of pepper

Drain and cool macaroni; put in large bowl. Add fruit and vegetables. Sprinkle lemon juice on top and mix. Add mayonnaise and mix again. Sprinkle with paprika and pepper. Serve cold as side dish or salad.

WATERGATE SALAD

Debbie Johnson

1 (16-oz.) can crushed pineapple with juice
1 (4-oz.) pkg. pistachio pudding
1 (16-oz.) can fruit cocktail, drained
2 c. miniature marshmallows
1 (8-oz.) container Cool Whip
Coconut
Maraschino cherries
Chopped walnuts

Mix pineapple and juice with pudding. Add fruit cocktail and marshmallows. Fold in Cool Whip. Sprinkle top with coconut; garnish with maraschino cherries and chopped walnuts.

24-HOUR COLESLAW

Bonnie Dennehy

1 med. cabbage, shredded
1 sm. onion, chopped
1 green pepper, chopped
Green olives, sliced
½ c. sugar

Dressing:

½ c. white vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. brown mustard
⅛ tsp. pepper
⅓ c. salad oil

Boil dressing for 3 minutes. Pour hot mixture over cabbage mixture. Cover and let stand in refrigerator 24 hours, stirring once in a while. Keeps well as long as it lasts!

CUCUMBER SALAD

1 c. (8 oz.) sour cream
¼ c. chopped onion
2 T. lemon juice
2 T. cider vinegar
Salt and pepper to taste
3 lg. cucumbers, peeled and thinly sliced

(continued)

In a large bowl, combine sour cream, onion, lemon juice, vinegar, salt and pepper. Add cucumbers and mix well. Chill for at least 1 hour. Yield: 6-8 servings.

GREEN SALAD

Marie Bugbee

16 lg. marshmallows
1 c. milk
1 pkg. (reg.-size) lime Jello
⅔ c. mayonnaise
1 (8-oz.) pkg. cream cheese
1 can crushed pineapple
½ pt. (1 c.) heavy cream

In double boiler, melt together marshmallows and milk. Pour mix over Jello; mix thoroughly. Add mayonnaise and cream cheese which is room temperature and broken into pieces. Add pineapple (juice and all). Fold above mixture in cream, which has been whipped. Pour into bowl or mold and refrigerate until firm.

GERMAN POTATO SALAD

12-14 red potatoes (about 4 lbs.), cooked and peeled
2 hard-cooked eggs, sliced
2 c. water
½ c. sugar
4 tsp. salt
1 tsp. celery seed
4 bacon strips, diced
1 med. onion, chopped
½ c. vinegar
2 T. cornstarch
1½ tsp. prepared mustard
¼ tsp. pepper

Slice potatoes into a large bowl. Add eggs; set aside. In a skillet, cook bacon and onion; drain, reserving 3 tablespoons drippings. Add bacon and onion to potato mixture. Add remaining ingredients to the drippings. Cook and stir until slightly thickened. Pour over potato mixture and toss to coat. Serve warm.

SWEET POTATO SALAD

3 lbs. sweet potatoes, cooked, peeled and cubed
½ c. chopped onion
1 c. chopped sweet red pepper
1¼ c. mayonnaise
1½ tsp. salt
½ tsp. pepper
¼ tsp. hot pepper sauce

In a large bowl, mix sweet potatoes, onion and red pepper. In a small bowl, blend remaining ingredients; add to potato mixture and toss to coat. Chill. Yield: 10-12 servings.

HAWAIIAN FRUIT SALAD WITH BANANA DRESSING

Joanne Blewitt

1 pineapple
1 cantaloupe
1 honeydew melon
1 papaya
2 kiwi fruit
1 c. green grapes
1 c. strawberries, halved

Prepare all fruit; put in large bowl and mix well.

Dressing:

2 bananas, sliced (ripe)
1 c. sour cream
4 T. brown sugar
1½ tsp. lemon juice

Mix in blender; pour over fruit and mix well.

BLUE RIBBON COLESLAW

1 lg. cabbage (about 3 lbs.)
1 med. green pepper
1 med. red onion
1 c. sugar
1 tsp. salt
1 c. vinegar
1 tsp. celery seed
⅔ c. vegetable oil

With a sharp knife, trim, quarter and core cabbage. Chop each quarter fine. Chop pepper and red onion fine. Combine cabbage, pepper and onion in a large bowl; toss. Mix sugar, salt and celery seed in a small saucepan. Add vinegar and oil; let come to a boil over moderate heat, stirring until sugar dissolves. Pour over cabbage mixture, tossing well to mix. Cool to room temperature. Cover and refrigerate. This keeps well for several days.

GREEK PASTA SALAD

1 (12-oz.) pkg. rainbow pasta twirls, uncooked
1 c. crumbled feta
¼ c. pitted ripe olives, sliced
¾ c. radishes, sliced
¼ c. sliced green onions
2 c. cucumbers, sliced thin
½ c. olive or vegetable oil
2 T. lemon juice
2 T. chopped parsley (fresh, if possible)
1 to 2 cloves garlic, minced
1 tsp. oregano

Cook pasta according to package directions; drain. Toss hot, cooked pasta with cheese, olives, radishes, onions and cucumbers until well blended in a large bowl. Combine remaining ingredients; toss with salad until evenly coated. Salt and pepper to taste. Chill 1 to 2 hours before serving. Makes 6 servings.

DANDELION GREENS SALAD

Other fresh greens that have a "bitter" edge, such as curly chicory or collards, would make fine substitutes in this salad. It goes nicely with either the Tuna Pasta Verde or the Baked Bean Soup.

2 servings (can be doubled):

3 c. coarsely chopped trimmed dandelion greens (about 1 lg. bunch)
1½ T. olive oil
½ sm. red onion, thinly sliced
2 T. red wine vinegar
2 tsp. sugar

Place greens in medium bowl. Heat olive oil in heavy medium skillet over medium-low heat. Add onion and saute until just beginning to soften, about 3 minutes. Add vinegar and sugar; stir to combine. Pour onion mixture from skillet over greens. Toss to combine. Season salad to taste with salt and pepper; serve.

BROCCOLI SALAD

Sandra Sisum

1 bunch raw broccoli florets (sm. pcs.)
¼ c. red onion, chopped
1 c. sunflower seeds
½ lb. bacon, crumbled

Toss.

Mix together:

½ c. Miracle Whip
1 tsp. sugar
1 T. vinegar

Pour mixture over broccoli mixture ½ hour before serving. Serve cold.

RICE SALAD

Sandra Sisum

6 c. cooked rice
Bunch scallions, chopped fine
1 c. golden raisins
3 lg. ripe tomatoes, diced (strain liquid)
3 green peppers, diced

Mix together:

⅔ c. olive oil
½ c. white vinegar
½ tsp. salt
½ tsp. nutmeg
½ tsp. pepper

Add to above. Make 1 day ahead and refrigerate to blend flavors.

WATERGATE SALAD

Sandra Sisum

1 pkg. instant pistachio pudding
1 (8-oz.) container Cool Whip
1 (20-oz.) can crushed pineapple
1½ c. miniature marshmallows

Mix all together in mold pan. Chill until set and unmold.

Main Dish Mentionables

• When preparing a casserole, make additional batches to freeze. Then, when there isn't time to plan a meal or when unexpected guests appear, simply take the casserole from the freezer and pop it in the oven.

• To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.

• Never overcook foods that are to be frozen. Foods will finish cooking while being heated.

• Don't refreeze cooked thawed foods.

• Don't freeze spaghetti, macaroni or noodle mixtures. These tend to lose texture and become too soft when reheated.

• Green pepper may change the flavor in frozen casseroles. Clove, garlic and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder or fade out.

• Don't freeze cooked egg white. It becomes tough.

• Spray your grill with vegetable oil to prevent sticking.

• Instant potatoes are a good thickener for stews.

• When freezing foods, label each container with the contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.

• Glazed pottery, earthenware, glass, metal… take your pick. All can be used for casseroles. Many of these casserole containers come in bright colors and pleasing designs to contrast or complement your kitchen decor or tableware.

• The type of container you use makes very little difference, as long as it is heat-proof. Some of the earliest casseroles were made more of earthenware and were glazed inside. They had covers and were similar to those that are still used today in France.

• Souffle dishes are especially designed to help your souffle climb to magnificent heights. A souffle dish has straight sides. Ramekins are good for serving individual casseroles.

BAKED CAULIFLOWER

Marie Newcomb

1 head cauliflower
1 onion, diced
2 T. fresh parsley, chopped
1 clove garlic, minced
2 c. chopped fresh tomatoes OR 1 can drained and chopped
½ tsp. paprika
¼ tsp. pepper
¼ c. grated cheese (your choice)

Preheat oven to 350°. Wash cauliflower and break into florets. In 1½-quart casserole, combine all ingredients, except cheese; mix well. Sprinkle cheese on top. Cover and bake 40 minutes or until cauliflower is tender.

POTATO CASSEROLE

Marie Newcomb

4 med. potatoes, sliced
1 c. milk
1 c. cream of mushroom soup
½ c. diced onion
½ c. diced green pepper
1 tsp. salt
½ tsp. pepper

Place sliced potatoes in greased baking dish. Combine remaining ingredients and pour over potatoes. Bake, covered, at 400° for 35 minutes.

SCALLOPED ZUCCHINI

Nell Pieczarka

4 c. diced zucchini
1 can mushroom soup
½ c. milk or water
1 egg, slightly beaten
¼ c. chopped onion
¾ c. herb season stuffing

Cook zucchini in boiling, salted water 6-7 minutes or until tender. Drain. Stir in soup and milk/water. Blend in egg. Add zucchini, onion and stuffing. Toss lightly to mix together. Pour into greased 10 x 6 x 1½-inch pan. Sprinkle cheese topping below. Bake at 350° for 15 to 20 minutes.

Cheese Topping:

½ c. crushed herb stuffing

Toss with:

2 T. melted butter
½ c. shredded sharp cheese (cheddar)

Very good.

CHICKEN & RICE DISH

2 c. uncooked rice
1 can cream of chicken soup
1 can cream of mushroom soup
Chicken pcs. (skinless)
¾ c. milk

Spread rice on bottom of a 2 x 9 x 13-inch pan. Mix soups with milk; pour half of this over rice. Place chicken and pour remaining soup mixture over the top. Cover pan with foil and bake in a 350° oven for 1 hour.

SALMON NOODLE CASSEROLE

2 cans celery soup
½ c. salad dressing
1 c. milk
¼ c. shredded cheese
1 lg. can salmon
1 pkg. frozen cooked peas
1 (4-oz.) pkg. cooked noodles
1 T. chopped onion

Mix together and pour into 1½-quart casserole. Bake at 350° for 40 minutes.

CAMPER'S CASSEROLE

Rita Gosselin

4 c. raw potato, sliced
2 c. raw carrots, sliced
1 green pepper, chopped
1 onion, chopped
½ c. rice, uncooked
2 c. tomatoes
1 lb. ground beef

Arrange in layers in casserole. Bake 2 hours at 350°.

CHICKEN NOODLE CASSEROLE

9 c. (12-oz. pkg.) uncooked noodles
1 (10¾-oz.) can condensed cream of chicken soup
2 c. milk
½ c. grated Parmesan cheese
3 c. chopped, cooked chicken
2 c. cooked broccoli
½ c. sliced celery
¼ tsp. poultry seasoning

Heat oven to 350°. Cook noodles as directed on package; drain. Stir together cooked noodles with remaining ingredients. Season with salt and pepper to taste. Pour into 3-quart casserole dish. Cover; bake 40 minutes or until bubbly. Yield: 6-8 servings.

KIELBASA WITH RED CABBAGE

Jean Dodge

¼ c. light brown sugar, firmly packed
1 T. grated orange peel
1 clove garlic, crushed
1½ tsp. salt
½ tsp. nutmeg
¼ tsp. pepper
⅛ tsp. ground cloves
1 (2-lb.) head cabbage, shredded
3 med. onions, sliced
3 med. cooking apples, pared, cored and sliced
1 lg. red pepper, cut in thin strips
½ c. orange juice
¼ c. wine vinegar
1 ring (2 lbs.) kielbasa

Preheat oven to 350°. In small bowl, combine brown sugar, orange peel, garlic, salt, nutmeg, pepper and cloves. In Dutch oven, arrange in layers, half of cabbage, half of onions and half of apples. Sprinkle with half of brown sugar mixture. Top with half of pepper strips. Repeat. Pour orange juice and vinegar over top. Bake, covered, 1 hour. Make ¼-inch deep slashes, at 2-inch intervals, in kielbasa. Place in Dutch oven, pressing down to partially cover kielbasa with pan juices. Bake, covered, 30 minutes longer. Makes 6 servings.

SLOPPY JOES

1 lb. ground chuck
½ c. chopped onion
1 T. Worcestershire sauce
1 tsp. Dijon mustard
1 T. dark brown sugar
1 c. ketchup
1 T. white vinegar
1 T. fresh lemon juice
1 tsp. paprika
4 hamburger buns

In a large skillet, saute chuck and onion over moderately-high heat, stirring occasionally and breaking up lumps until meat is no longer pink, about 8 minutes. Stir in ketchup, vinegar, lemon juice, Worcestershire sauce, mustard, paprika, sugar, salt and pepper to taste, stirring occasionally, until thickened, about 30 minutes. Divide mixture among hamburger buns. Serves 4.

SAUSAGE EGG BRUNCH

Edith Rossiter

2 pkgs. Brown 'N Serve sausage
5 slices bread
5 eggs
2 c. milk
1 c. shredded cheese (cheddar or Swiss)
1 tsp. dry mustard

Break bread into small pieces. Put in buttered 13 x 9-inch pan. Cut sausage in quarters. Layer evenly over bread. Sprinkle cheese over

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all. Beat eggs, milk and mustard. Pour over mixture in pan. Refrigerate overnight. Bake, uncovered, in 350° oven for 50-55 minutes.

HARVEST TIME GOULASH

Barbara Parker

1½ c. egg noodles (uncooked)
1 (10-oz.) pkg. mixed vegetables
1 lb. ground beef
½ c. chopped onion
1 c. sliced celery
½ c. ketchup
1 (2½-oz.) jar sliced mushrooms, drained
1 (14½-oz.) can tomatoes, chopped

Cook noodles; rinse and drain. Prepare mixed vegetables. Brown beef, onion and celery. Drain off fat. Add ketchup. In a 2-quart casserole, combine noodles, mixed vegetables, ground beef mixture, mushrooms and tomatoes. Bake at 350° for 30 minutes. Serve with cottage cheese and rolls. This meal is good in the spring and fall.

SALMON & RICE CASSEROLE

Elaine Nelson

1 can salmon
1 can cream of celery soup
2 T. margarine
Salt and pepper
1 c. cooked peas
½ c. uncooked rice

Cook rice. In casserole, add salmon; then alternate layers of soup, peas and rice. Top with bread crumbs or potato chips. Bake at 350° for 30 minutes.

BEEF & CABBAGE CASSEROLE

Eileen Mayo

1 lb. lean ground beef OR turkey
1 sm. onion, minced
6 oz. tomato juice
6 oz. tomato sauce
⅛ tsp. cinnamon
⅛ tsp. cloves
4 c. shredded cabbage

Brown meat; drain off fat. Mix onion and tomato sauce, juice, cinnamon and ground cloves. Add cooked hamburger. Make a bed of shredded cabbage, using half of total amount in a 2-quart casserole. Cover with half of meat mixture and repeat with layer of cabbage; cover with remaining meat mixture. Cover casserole and bake in 350° oven 45 minutes.

CRABMEAT CASSEROLE

Linny Dennehy

3 lbs. crabmeat
1 lg. and 1 sm. can peas, drained
1 lg. and 1 sm. can mushrooms, drained
1 stick butter, melted
¾ c. bread crumbs
6 pcs. American cheese on top

Bake at 325° for 30 minutes.

CHICKEN FUNNY

Lance Dubuerre

4-5 lbs. chicken
2 jars Heinz chicken gravy
1 pkg. Stove Top stuffing

If wanted:

Favorite vegetable
Favorite cheese

Boil chicken until done. Rip chicken into mouth-size pieces and layer in casserole dish. Pour chicken gravy over chicken; spread evenly. If wanted, layer your favorite vegetable. Cook stuffing and spread evenly on top. Add your favorite cheese (shred on top). Bake at 350° for 30-45 minutes.

PIZZA CASSEROLE

Linda Nelson

1 lb. ground beef
1 onion, chopped
2 c. macaroni, cooked
1 (15½-oz.) jar spaghetti sauce
1 (8-oz.) pkg. mozzarella cheese
4 oz. pepperoni, sliced

Preheat oven to 350°. Cook ground beef and onions until done; drain. Add macaroni, beef and spaghetti sauce until blended. In 2-quart casserole dish, layer macaroni mixture alternately with cheese and pepperoni, ending with a layer of cheese. Bake, uncovered, 30 minutes. Very good.

ZUCCHINI CASSEROLE

Sue Connary

6 c. zucchini
½ c. chopped onions
1 can (not diluted) cream of chicken or mushroom soup
1 c. sour cream
1 c. shredded carrot
1 (8-oz.) pkg. herb stuffing
½ c. butter

Boil zucchini for 5 minutes (until tender); drain. Combine soup, sour cream and carrots; fold in zucchini and onions. Combine stuffing mix according to package. Butter a 12 x 7 x 2-inch baking dish. Put ½

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stuffing in bottom of dish. Top with zucchini mix. Top with remainder of stuffing. Bake at 350° for 30 minutes.

MACARONI & CHEESE

Joanne Blewitt

1 lb. Velveeta
1 (10-oz.) pkg. extra-sharp cheese
1 stick margarine
2 c. milk
1 lb. macaroni

Melt Velveeta, margarine and sharp cheese together. Add milk; pour over cooked macaroni. Stir together good; cover with bread crumbs. Bake at 350° for 45 minutes.

CURRIED CHICKEN & BROCCOLI

Sue Connary

4 chicken breasts, halved, par-boiled ½ hour
4 c. cooked broccoli
Butter
1 can (not diluted) cream of chicken soup
½ c. mayonnaise
½ tsp. lemon juice
1 c. grated cheddar cheese
1 c. buttered bread crumbs
½ tsp. curry powder

Mix soup, mayonnaise, lemon juice and curry in saucepan over low heat until smooth. Line casserole with butter. Put broccoli on bottom; top with chicken. Pour soup mix over top. Top with grated cheese and bread crumbs. Bake at 350° until cheese is melted and casserole is bubbly.

GREEN BEAN CASSEROLE

Claire Foulsham

2 (10¾-oz.) cans condensed cream of mushroom soup (undiluted)
1 c. milk
2 tsp. soy sauce
⅛ tsp. pepper
2 (16-oz.) pkgs. frozen whole OR cut green beans, cooked and drained
1 (6-oz.) can French-fried onions, divided

In a mixing bowl, combine soup, milk, soy sauce and pepper. Gently stir in beans. Spoon half of the mixture into a 12 x 8 x 2-inch baking dish. Sprinkle with half of the onions. Spoon remaining bean mixture on the top. Bake at 350° for 30 minutes or until heated through. Sprinkle with remaining onions. Return to oven for 5 minutes or until the onions are brown and crispy. Yield: 10 servings.

HEARTY TUNA CASSEROLE

Marie Newcomb

For 4 to 6 servings, you will need:

2 (6½-oz.) cans chunk-style tuna
6 oz. (3 c.) uncooked egg noodles
½ c. chopped celery
⅓ c. sliced green onions
½ to ⅔ c. dairy sour cream
2 tsp. mustard
½ c. mayonnaise
½ tsp. dried thyme leaves
¼ to ½ tsp. salt
1 sm. zucchini, scrubbed, sliced
1 c. shredded Monterey Jack cheese
1 med. tomato, chopped

Tips: You may substitute canned, drained and flaked salmon for the tuna. You may add some chopped fresh parsley, dill, basil or chives to the casserole. **Preparation:** Drain and flake the tuna. Set aside. Cook the noodles according to package directions; drain and rinse in hot water. Combine noodles with the tuna, celery and green onions. Blend in the sour cream, mustard, mayonnaise, thyme and salt. Spoon half the mixture into a buttered 2-quart casserole. Top with half the zucchini. Repeat layers. Top with the cheese. Bake at 350° for 30 minutes or until hot and bubbly. Sprinkle with the chopped tomato. **Microwave Directions:** Prepare same as above. Microwave at HIGH power for 6 to 8 minutes. Top with the cheese and tomato. Microwave at HIGH power for 2 minutes longer. Let stand for 3 minutes before serving.

BACALHAU
(Cod Fish Casserole)

Amelia Fortes

2 lbs. dry cod fish
5 med. potatoes, cooked and peeled
2 med. tomatoes
Portuguese olive oil
Pinch of garlic
Pepper to taste
Bread crumbs
3 boiled eggs

Soak cod fish overnight to loosen salt. Saute cod fish, onions, pepper, ground tomatoes and enough olive oil to wet cod. Alternate layering cod and sliced potatoes. Put sliced eggs on top layer. Cover with bread crumbs. Cook at 350° for 45 minutes. Serves 4. Enjoy!

NEW POTATOES BAKED IN CREAM

10-15 sm. red skinned new potatoes
2 c. heavy cream
5 med. cloves garlic, finely minced
Salt and pepper to taste
Chopped parsley or chives for garnish

Scrub potatoes in warm water; slice them into 1/8-inch thick slices. Place in an 8-inch square pan. Add cream, garlic, salt and pepper; toss until completely mixed. Cover tightly with aluminum foil and make a hole in the center about the size of a half dollar. Bake in a 350° oven for approximately 25 minutes or until potatoes are tender. Remove foil and bake another 10 minutes or until cream is bubbling and brown color shows on top. Garnish with parsley or chives.

CHICKEN DIVAN

Robyn Foulsham

2 chicken breasts OR 6 thighs
2 pkgs. frozen broccoli OR fresh
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. milk
1-2 c. shredded cheese

Boil chicken until completely cooked. Cool. Bone and cut into pieces. Cook broccoli; place chicken and broccoli in the bottom of a large baking pan. Cover with 2 cans of soup, mixed with the milk. Sprinkle with cheese. Top with crushed crackers. Bake at 350° for 1/2 hour or until bubbly.

CHICKEN RICE CASSEROLE

Debbie Lessard

1 c. uncooked rice
1 c. water
1 pkg. onion soup mix
1 can cream of mushroom soup
3 lbs. chicken, cut up

In a 9 x 13-inch baking dish, mix rice, water, soup and soup mix. Wash and salt chicken. Place on top of rice mixture. Sprinkle chicken with paprika and cover with aluminum foil. Bake at 350° for 1/2 hour. Remove foil and bake 1 hour more.

RANCH-STYLE BAKED BEANS

Debbie Lessard

2 T. butter or margarine
1 lb. hamburger
1 env. onion soup
½ c. water
2 (1-lb.) cans pork & beans
1 c. catsup
2 T. mustard
2 tsp. cider vinegar
1 (1-lb.) can kidney beans

In skillet, heat butter and brown hamburger. Stir in remaining ingredients. Pour into bean pot or 2-quart casserole. Bake at 400° for 30 minutes.

ELEPHANT STEW

Gladys Fairbanks

Cut 1 medium elephant into small, bite-sized pieces. Takes a month. Add enough brown gravy to cover; salt and pepper. Cook over a kerosene stove at 465° for about 4 weeks. Serves 3800 people. If more are expected, add 2 rabbits, however, add rabbits only if necessary, as most people don't care for hare in their stew. Bon appetit!

BROCCOLI QUICHE

Beatrice Smith

2 c. broccoli
½ c. onions
½ c. green pepper
1 c. cheddar cheese, shredded
¾ c. Bisquick mix
3 eggs
2 tsp. pepper
1¼ c. milk

Cook broccoli. Grease pan. Mix broccoli, onions and peppers. Pour Bisquick over vegetables. Sprinkle cheese on top. Bake in oven at 350° for 30 minutes.

BEEF STEW

Robyn Foulsham

1 lb. stew beef
2 cans carrots
2 cans potatoes
1 pkg. onion soup mix
1 med. onion

Cut beef into bite-size pieces. Shake in bag with about ½-¾ cups flour. Put beef in crockpot first. Then add everything else, including juice from vegetables. Cook on high until all hot; then turn to low and cook overnight until done.

CHILI

Petrina Newcomb

1 can Contadina crushed tomatoes in puree
1 big or 2 sm. cans red kidney beans
1 green pepper
1 red pepper
1 lb. hamburger
1 pkg. hot sausage
Salsa to taste
Chili power to taste
½ can water (use tomato can)

Mix all ingredients together. Let simmer; the longer it simmers, the hotter is will be. **Optional:** Sprinkle a little shredded cheese on top of your bowl of chili.

SPAGHETTI SAUCE & MEATBALLS

Petrina Newcomb

Sauce:

2 cans tomato puree
2 cans tomato paste
1 to 2 tsp. garlic
1 tsp. salt
1 tsp. pepper
Italian seasoning to taste
Hot sausage (opt.)
1 to 2 lbs. hamburger or meatballs
1 green pepper
1 onion
10 oz. mushrooms
1 c. sugar

Mix together and simmer all day or cook in 350° oven for a couple of hours; stir often.

Meatballs:

1 to 2 lbs. hamburger
1 c. Italian bread crumbs
1 tsp. garlic
1 T. Worcestershire sauce
1 egg

Optional:

Chopped up onion and pepper

Mix all together. Make into balls. Put into sauce and simmer all day.

BLOCK PARTY BEANS

Marie Newcomb

2 lbs. ground beef
2 c. chopped onions
1 c. chopped celery
1 (10¾-oz.) can tomato soup
½ c. ketchup
1 can green beans, drained
1 can lima beans, drained
1 can wax beans, drained
1 can chili beans, undrained
1 can pork & beans, undrained
½ c. packed brown sugar
2 T. prepared mustard
1 (6-oz.) can tomato paste

(continued)

Brown beef; drain. Add onions and celery; cook until tender. Stir in soup, tomato paste and ketchup. Simmer 15-20 minutes. Add all remaining ingredients. Stir well. Bake, uncovered, for 1 hour in 350° oven.

PEANUT BUTTER & JELLY FRENCH TOAST

Claire Foulsham

12 slices of bread
¾ c. peanut butter
6 T. jelly or jam
3 eggs
¼ tsp. salt
2 T. butter or margarine

Spread peanut butter on 6 slices of bread. Spread jelly on other 6 slices of bread. Put 1 slice of each together to form a sandwich. In a mixing bowl, lightly beat eggs. Add milk and salt; mix together. Melt butter in a large skillet over medium heat. Dip sandwiches in egg mixture, coating well. Place in skillet and brown both sides. Serve immediately. Yield: 6 servings.

OLD-FASHIONED CHILI

2 T. butter
1 lb. ground chuck
1 lb. ground turkey
1 tsp. oregano
1 lg. onion, finely chopped
1 T. minced garlic
1 tsp. cinnamon
1 (16-oz.) can chili beans
2 tsp. parsley flakes
4 tsp. vinegar
1-2 tsp. crushed red peppers
2-3 T. chili powder
1 (6-oz.) can tomato paste
6 c. water
Peppercorns

Heat butter in pot; add meat and brown. Stir in all ingredients, except chili beans. Taste and adjust seasonings. Bring to a boil; then simmer, uncovered, for 2-4 hours. Drain beans and add to mixture. Cook ½ hour longer. Serve over spaghetti, topped with chopped onions and grated cheddar cheese. Serves 8.

MEAT PIE
(French Tourtiere)

Rita Gosselin

2 lbs. ground beef
2 lbs. ground pork
2 c. water
6 slices toasted bread, broken in sm. pcs.
½ tsp. cinnamon
¼ tsp. ground cloves
¾ c. chopped onions
½ tsp. salt and pepper

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Cook meat in kettle on the stove until meat changes color. Add spices. Put in prepared pie crust. You may freeze them and cook them when needed. Cook at 400° for about 45 minutes.

HAM & CHEESE INSIDE-OUT SANDWICHES

Helen Booth

1 c. water
2 T. margarine
1 tsp. caraway seeds
1 T. prepared mustard
2 c. Stove Top chicken flavor Flexible Servings stuffing mix
8 slices cooked ham
4 slices Swiss cheese, cut in half

Mix water, margarine and caraway seeds in medium saucepan; bring to a boil. Stir in stuffing mix; cover. Remove from heat; let stand 5 minutes. Spread mustard evenly on ham slices; top each with a half cheese slice. Top with stuffing; roll up. Secure with toothpick. Makes 8 sandwiches or 16 hors d' oeuvres. **Turkey Inside-Out Sandwiches:** Prepare stuffing mixture as above, omitting caraway seed and mustard. Evenly spread ½ cup whole berry cranberry sauce on 8 slices of turkey. Top with stuffing; roll up. Secure with toothpick. Garnish with chicory and cherry tomato. Makes 8 sandwiches or 16 hors d' oeuvres. **Note:** For 4 sandwiches, use half of each ingredient. For 16 sandwiches, double each ingredient.

SPAGHETTI OR PARMESAN SAUCE

Nancy Curtis

½ c. oil (olive)
1 clove garlic, crushed
1 (8-oz.) can tomato sauce
1 (32-oz.) can Italian plum tomatoes
1 tsp. basil
1 tsp. sugar
1 tsp. oregano
1½ tsp. salt
½ tsp. pepper

Saute garlic in oil until golden. Add rest of ingredients. Simmer, covered, 15 minutes.

HAM LOAF

Claire Foulsham

2 eggs
1 c. milk
1 c. dry bread crumbs
¼ tsp. pepper
1½ lbs. ground fully-cooked ham
½ lb. ground pork

Glaze:

⅓ c. packed brown sugar
¼ c. vinegar
½ tsp. dry mustard
2 T. water

In large bowl, beat the eggs. Add milk, bread crumbs and pepper. Add ham and pork; mix well. In a shallow baking pan, shape meat mixture into a loaf about 8 x 4 x 2½ inches. Insert meat thermometer. Bake for 30 minutes. Meanwhile, combine glaze ingredients. Spoon over loaf. Continue baking until thermometer reaches 170°, about 40 minutes longer, basting occasionally with glaze. Yield: 8 servings.

SWEET & SOUR MEATBALLS

Kerry Hebert

2 lbs. hamburger made into meatballs and cooked
½ c. water
1 heaping T. cornstarch
2 green peppers, cut into chunks
2 T. soy sauce
2 T. Worcestershire sauce
2 T. vinegar
2 T. sugar (opt.)
1 (20-oz.) can chunk pineapple

Stir all ingredients, except for meatballs and pineapple, over low heat until thickened. Add the can of pineapple and pour over meatballs to simmer in a crockpot or fry pan.

SPEEDY SPINACH LASAGNE

Marie Newcomb

1 lg. jar Ragu spaghetti sauce
2 eggs
1 (15-oz.) container ricotta or cottage cheese
½ tsp. salt
1 (to 2) pkgs. frozen chopped spinach, thawed and drained
½ c. grated Parmesan cheese
½ lb. mozzarella cheese, shredded
½ lb. uncooked lasagne noodles

Beat eggs in a large bowl and add ricotta or cottage cheese, spinach, salt and ¼ cup Parmesan cheese. Lightly grease bottom of a 13 x 9-inch pan. Cover with a little sauce. Layer noodles, then spinach-cheese mixture, some mozzarella cheese and sauce. Repeat layers. Sprinkle with Parmesan cheese. Cover dish with lightly-greased foil.

(continued)

Bake 60 minutes in 350° oven. Remove foil; sprinkle, if you desire, more spinach and mozzarella cheese. Bake 5-10 minutes.

HAWAIIAN MEATBALLS

Debbie Johnson

1½ lbs. hamburger
⅔ c. cracker crumbs
⅓ c. onion, chopped
1 egg
1½ tsp. salt
¼ tsp. ginger
¼ c. milk
1 tsp. shortening
2 T. cornstarch
1 can chunk pineapple
½ c. brown sugar
½ c. vinegar
1 T. soy sauce
⅓ c. green pepper

Mix together hamburger, cracker crumbs, onion, egg, salt, ginger and milk. Form meatballs and cook completely in 1 teaspoon shortening. Remove meatballs from fry pan (do not wash fry pan). Drain pineapple juice from can and set aside. Mix together in a small bowl the cornstarch, pineapple juice, brown sugar, vinegar and soy sauce. Place mixture into unwashed fry pan and cook on low heat, stirring constantly, until thickened. Add cooked meatballs, chunk pineapple and green peppers to sauce mixture; mix well and serve over rice.

FRENCH MEAT PIE

Claire Foulsham

2 T. cooking oil
1 lg. onion, thinly sliced
1 lb. ground beef or turkey
1 lb. ground pork
1 c. mashed potatoes
2 tsp. ground allspice
1 tsp. salt
¼ tsp. pepper
Pastry for double-crust pie (9 in.)
1 egg, beaten (opt.)

In a skillet, heat oil over medium. Saute onion until tender. Remove and set aside. Brown beef or turkey and pork together. Drain. Combine onion, meat, potatoes and seasonings. Line pie pan with pastry. Fill with meat mixture. Top with crust. Seal and flute edges. Make slits in top crust. Brush with egg if desired. Bake at 375° for 30-35 minutes or until golden brown. Yield: 6-8 servings.

CHICKEN ENCHILADAS

Rose Judkins

(Reprinted from the column Plain & Simple that appears in the Argus Champion.)

(continued)

1 c. chopped, cooked chicken or turkey
1 (8-oz.) pkg. cream cheese, softened
¼ c. chopped onions
8 corn tortillas
1 lb. American, mozzarella or cheddar cheese, cubed (if you like it hot, use the kind that has jalapeno peppers in it)
½ c. chopped tomato
¼ c. milk
1 jar salsa
1 container sour cream
Black olives (opt.)

Mix together chicken, cream cheese and onions until well blended. Lay tortillas out on shelf and divide the chicken mixture between them. Make a line with the filling on one side and roll up. Place, seam side down, in a 12 x 8-inch (or 13 x 9-inch) baking dish. Put cubed cheese, tomatoes and milk in a saucepan. On medium heat, stir until cheese is melted. Pour sauce over tortillas. Bake at 350° for 20 minutes. Spoon salsa down the middle of pan about 4 inches wide. Spoon sour cream on top of salsa about 2 inches wide. Place a black olive in the middle of each tortilla.

BEFORE "PAY DAY" SUPPER

Carol Macie Burdick

6 med. potatoes, peeled
1½ lbs. hamburger
1 lg. onion, sliced
Salt and pepper
Any cream soup

Brown hamburger in skillet and drain. Put in layers: sliced potatoes, hamburger and onion. Season to taste. Mix soup and milk or water together and pour over potatoes and hamburger. Bake in casserole dish (2 quarts) at 350° for 1 hour and 45 minutes or until potatoes are tender.

BROCCOLI BACON QUICHE

Cristi Desmarais

6 slices bacon
4 eggs
1 c. half & half
1 c. grated Swiss cheese
2 c. broccoli florets
¼ tsp. salt
⅛ tsp. garlic powder
⅛ tsp. lemon pepper

Preheat oven to 350°. Cook bacon until crisp; set aside. Beat eggs with cream and cheese. Stir in broccoli, salt, garlic powder and lemon pepper. Crumble bacon. Stir ½ of crumbled bacon into egg mixture. Pour mixture into a 9-inch pie plate. Bake at 350° for 30 to 35 minutes or until knife inserted halfway between center and edge comes out clean. Top with remaining bacon.

GREEK TUNA POUCHES

Rita D. Gross

1 T. salad oil
1 T. red wine vinegar
½ tsp. oregano
¼ tsp. salt
1 (7½-oz.) can tuna, drained
1 sm. cucumber, chopped
1 med. tomato, chopped
½ sm. onion, chopped
1 c. shredded lettuce
½ green pepper, chopped
8 green olives, sliced (opt.)
2 lg. pita bread rounds

Mix oil, vinegar, oregano and salt in a bowl. Add drained tuna, cucumber, tomato, onion, lettuce, green pepper and olives. Toss together. Cut pita bread rounds in half, crosswise. Spoon salad mixture into bread halves. Serves 4.

BAKED BEANS

Petrina Newcomb

2 lbs. soldier beans
1 c. maple syrup
1 lb. brown sugar
1 tsp. dry mustard
1 lb. salt pork

Soak beans all day; drain. Cook beans until done (skin of beans usually peels back when you blow on it). Using water you cooked the beans in, place in a roasting pan or pan big enough for beans. Add rest of ingredients; mix together. Cover and bake at 200° overnight.

SLOPPY JOES

Rose Booth

1 lb. ground beef
½ c. chopped green pepper OR celery
½ c. chopped onion
1 T. brown sugar
1 tsp. dry mustard
¼ tsp. salt
⅛ tsp. pepper
½ c. catsup
1 T. vinegar
1 T. Worcestershire sauce
1 (8-oz.) can tomato sauce

In large skillet, brown ground beef, green pepper and onions; drain well. Stir in remaining ingredients; cover and simmer 15 to 20 minutes, stirring occasionally. Serve on buns. Serves 6.

SPANISH RICE

¼ c. butter or margarine
2 c. uncooked instant rice
1 c. boiling water
1 med. onion, chopped
1 bay leaf
1 tsp. salt
1 (14½-oz.) can tomatoes with liquid, cut up
2 beef bouillon cubes
1 garlic clove, minced
1 tsp. sugar
¼ tsp. pepper

In a saucepan, over medium heat, melt butter. Add rice and stir until browned. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until the liquid is absorbed and rice is tender. Remove bay leaf before serving. Yield: 4-6 servings.

DRIED BEEF GRAVY

Joanne Blewitt

4 T. butter
5 oz. dried beef (in jar)
4 T. flour
2 c. milk

Rinse out salt and shred beef, if desired. Melt 4 tablespoons butter. Add 5 ounces dried beef. Add 4 tablespoons flour; stir slowly. Add 2 cups milk, stirring until sauce thickens. Serve over toast. Season to taste.

HEADQUARTERS CHILI

R. Rook

3 lbs. lean coarsely ground beef
2 sm. green peppers, chopped
2 med. onions, thinly sliced
2 cloves garlic, crushed
¼ c. cooking oil
3 (1-lb.) cans tomatoes
3 or 4 T. chili powder
1 c. water
2 tsp. ground cumin
¼ tsp. Tabasco sauce
3 (15-oz.) cans pinto beans OR canned kidney beans

Cook beef, green peppers, onions and garlic in oil until beef is lightly browned. Add all ingredients, except beans. Cover and simmer 45 minutes. Stir in undrained beans. Cover and simmer 25 minutes. Makes about 4 quarts.

PAV PIZZA

C. F. Teague

2 (8-oz.) cans crescent rolls
1 lb. Italian sausage
1 can tomato sauce
12 tomato slices
12 green or red pepper slices
1 c. mushroom slices
1 c. shredded pizza cheese

(continued)

Preheat oven to 375°. Unroll dough into a 15 x 10 x 1-inch pan. Bake 10 minutes until golden. In a skillet, brown sausage slices. Add tomato sauce. Cook 5 minutes. Spread over crust. Layer with vegetables. Sprinkle on cheese. Bake at 375° for 15 minutes or until cheese is melted. Serves 4-6.

VEGETABLE MEDLEY QUICHE

Robin Foulsham

4 eggs
1½ c. milk
1 c. shredded Swiss cheese
1 (1.4-oz.) pkg. Knorr vegetable soup mix
1 (10-oz.) pkg. frozen chopped spinach, thawed and squeezed dry
1 (9-in.) pie crust

In large bowl, combine ingredients together. Spoon into pie crust. Bake in 375° oven for 50 minutes or until knife inserted halfway between center and edge comes out clean. Serves 4-6.

ALL IN ONE

Charleen Little

2 lbs. chuck steak
1 pkg. carrots, peeled
3-4 peeled potatoes, wedged
1 can cream of celery soup (or any flavor you like)
½ pkg. Wish-Bone (dry) salad season (Italian)
1 can string beans, drained

Place chuck in 13 x 9-inch pan. Sprinkle with seasoning. Spread soup on top and spread out a little. Place potatoes and carrots around meat. Add beans. Cover with foil. Bake at 375° for 1½ hours or until carrots are tender. Makes gravy and all in one pan!

INDIAN SHUTTERS RICE PILAF

5 to 10 sm. mushrooms, chopped
1 green pepper, seeded and chopped
1 T. butter
1 pimento, chopped
6 c. cooked rice

Saute mushrooms and green pepper in butter until transparent. Add chopped pimento. Stir into cooked rice. If mixture becomes dry, add a little beef broth or butter to moisten. Serves 6-8.

OLIVE SALMON LOAF

Marie Bugbee

3 c. flaked salmon
¼ c. sliced ripe olives
3 c. bread cubes
¾ c. milk
2 T. grated onion
½ c. minced parsley
¼ c. lemon juice
1 tsp. salt
Pepper

Combine all ingredients. Mix well. Pour into greased loaf pan or mold. Bake at 375° for 40 minutes. Serves 6.

LEFT-OVER SURPRISE

Tim Muise

Left-over spaghetti
Left-over chicken
Left-over pork chops
Hot dogs

Cut meat into bite-size pieces. In a frying pan, put butter or margarine. Let melt; then add meat and spaghetti. Add garlic salt to taste.

MEATBALLS STROGANOFF

Hatty Laurie

1½ lbs. ground beef
1 egg
¾ c. dried bread crumbs
1 T. grated onion
¼ tsp. pepper
Salt
2 T. salad oil
½ lb. mushrooms, sliced
1½ c. water
2 T. flour
¼ c. cooking sherry
½ tsp. paprika
1 c. sour cream
1 T. chopped parsley for garnish

About 1 hour before serving: In large bowl, mix ground beef, egg, bread crumbs, onion, pepper and 1 teaspoon salt. Shape beef mixture into 1-inch meatballs. In 12-inch skillet over medium-high heat, in hot salad oil, cook meatballs, half at a time, until well browned on all sides, removing meatballs to bowl as they brown. Pour off all but 2 tablespoons drippings from skillet. In drippings remaining in skillet over medium heat, cook mushrooms until tender, about 5 minutes. In small bowl, blend water with flour. Return meatballs to skillet; stir in flour mixture, sherry, paprika and ½ teaspoon salt. Over high heat, heat to boiling. Reduce heat to low; cover and simmer 10 minutes, stirring occasionally. Stir in sour cream; heat through. (Do not boil, or mixture may curdle.) To serve, garnish meatballs with parsley. Makes 6 main dishes or 12 hors d' oeuvre servings. **Hint:** I like to make double the amount of liquid that this calls for.

ONE DISH MEAL

Elaine Nelson

1 lb. ground beef
1 c. chopped onion
1 can cream of mushroom soup
2 c. chopped celery
1 c. uncooked rice
1 (6-oz.) can mushrooms, drained
⅓ c. soy sauce
2 c. boiling water
½ tsp. salt
¼ tsp. garlic powder

Brown meat and drain, reserving fat in skillet. Remove meat to 2-quart baking dish. Saute onion in reserved fat. Drain off fat and mix onion with meat. Add remaining ingredients and stir to combine. Bake at 350° for 1 hour or until celery is tender. Cover dish for last half hour of baking.

VINCENT GARDENIA'S RECIPE FOR CLAM SAUCE

1 c. olive oil
1 tsp. red pepper
1 shake of pepper
2-3 cloves of garlic, chopped
1 pinch of oregano
1 doz. fresh lg. clams
1-2 sm. bottles clam juice

Strain the clams and chop them up. Keep the natural clam juice. In another pot, put the olive oil, red pepper, garlic and oregano. Mix together on a low flame for about 1 minute. Do not let the garlic turn brown or black. Throw the chopped clams and natural clam juice into the pot and stir. Add the bottled clam juice; cook for 1-2 minutes. Serve over spaghetti.

PASTA WITH OIL & GARLIC

Nathalie Dupree

8 oz. spaghetti, cooked
¼ to ½ c. olive oil
6-8 garlic cloves, finely chopped
½ c. fresh parsley, chopped
2 tsp. lemon juice
Salt and pepper
1 c. chicken stock OR broth

Heat enough oil to coat the bottom of a large frying pan. Add the garlic and cook over low heat until the garlic turns golden. Do not brown. Add the stock and bring to a boil. Boil until the liquid is reduced by half. Add the pasta; toss until heated through. Add the parsley, lemon juice, salt, pepper and more oil, if needed.

BREAKFAST PIZZA

10 beaten eggs
½ c. milk
2 tubes crescent rolls
2-3 c. hash brown potatoes
½ tsp. dry mustard
½ tsp. black pepper
1 lb. ground sausage
2-3 c. shredded cheddar cheese

Brown sausage; drain. Combine eggs, milk, mustard and pepper. Roll out rolls in large pan. Layer with meat, potatoes and cheese. Pour eggs over top. Bake at 350° for 40 minutes.

Recipe Favorites

The Healthy Gourmet

Those of you who love to barbecue but don't want to ruin your diets should enjoy our low-calorie barbecue hints.

In order to make meat treats extra special, do not eat fast-food burgers and sandwiches, but take the time to make home-cooked dishes that allow you to truly savor the meat. When preparing sauces and marinades for red meats, use little oil. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage and others, can be parboiled before grilling to reduce the fat content.

Do not overcook your meats when barbecuing! Well-done meat and charred foods have been shown to contain cancer-causing agents, and should be stricken from your diet.

When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating, and it can also run through the meat fibers themselves, as marbling. Although much outer fat (the white coating) can be trimmed away, there isn't much to be done about the marbling. Stay away from well marbled cuts of meat.

If you are trying to lose weight, maintain your weight, or just to reduce your fat intake for health reasons, perhaps you should rethink some of your favorite traditional recipes. We can reduce the amount of oil, butter, margarine and/or salt called for in a recipe without much change in taste. You can start by cutting the fat (oil, butter or margarine) called for in a recipe right in half, and while you're at it, do the same to the amount of salt called for. Of course, this trick does not work with deep-fried foods. Deep-fried foods are best reserved for special occasions, as rare indulgences! Home from work late with no time for marinating meat...? Pound meat lightly with a mallet or rolling pin. Pierce with a fork and sprinkle lightly with meat tenderizer and add marinade. Refrigerate for about 20 minutes and you will have succulent, tender meat.

HERBAL VINEGARS

Vinegar was once used only as something you either mixed with oil for your salads or with water to wash your mirrors and windows. No more! Today, vinegars come in a variety of flavors, from garlic and dill to raspberry and blackberry. What is all the excitement about herbal vinegars?

For one thing, it is a great boost for dieters looking to add flavor without the calories to vegetables and main dishes. For gourmet tastes, check your local grocery for the many vinegars available. Use a sweet basil vinegar for marinating fresh sliced tomatoes or add a dash to your tomato juice, tomato soup or vegetable juice cocktail.

SAUTEED VENISON STEAKS

Sally Barber

Heat a mixture of half butter and half oil in a heavy skillet. Saute a 1 to 1½-inch thick venison steak for about 6 minutes each side, until nicely browned, turning frequently. Flame steaks with cognac before serving, if desired.

JAMES BEARD'S MARINADE FOR VENISON

Sally Barber

1 bottle red wine
1 c. wine vinegar
3 cloves
1 tsp. crushed peppercorns
1½ T. salt
3 onions, sliced
3 carrots, sliced
3 cloves garlic, crushed
2 bay leaves, crushed
1 sprig thyme
1 c. olive oil

Combine all ingredients and use to marinate venison. The meat should be allowed to soak for at least several hours, preferably for 2 days or more, in a cool place. Turn frequently.

VENISON STEW

Sally Barber

1 c. flour for dredging meat
4 lbs. venison, cut in 1½-in. cubes
¼ c. oil
5 lbs. onions, cut into 1-in. slices
6 lg. cloves garlic, crushed
1 c. brown sugar
3 bay leaves
1 tsp. thyme
1 T. seasoned salt
¼ tsp. ground pepper
¼ c. wine vinegar
3 c. beer or ale
¼ c. dry red wine
4-8 sliced carrots
5 lg. stalks celery, chopped
4-8 sm. potatoes, peeled and quartered
¼ c. flour, dissolved in ½ c. cold water

Put flour and half the meat into a paper bag; shake to coat. Set aside and repeat with the remaining meat. Heat oil to medium-high heat in a Dutch oven. Brown half the meat; set aside. Saute the onions and garlic in the same pot, until golden brown. In a bowl, mix brown sugar, bay leaves, thyme, seasoned salt, pepper and vinegar. Add to onions in Dutch oven. Pour in the beef and wine. Return meat to pot; stir and bake, covered, for 2 hours at 350°. During the last hour, add carrots, potatoes and celery. About half an hour before the stew is done, whisk in flour-water mixture. Serves 8 to 12.

SWEET & SOUR SPARERIBS

Nell Pieczarva

3 lbs. spareribs (country style)
1 T. soy sauce
⅓ c. maple syrup
1 T. cooking wine
¼ tsp. garlic powder OR garlic clove
½ to 1 tsp. salt
⅛ tsp. pepper to taste

Marinate spareribs in the above mixture overnight, turning occasionally. You can use a flat pan to marinate, that way you can bake it in its juices. Broil to brown a little; then bake until tender at 350°. May take ¾ hour or so; just watch so it does not burn.

VERY EASY VENISON PEPPER STEAK

2 lbs. venison steak, cut into thin ¼ to ½-in. strips
3-4 T. oil, fat or butter
1 lg. onion, cut into eighths
1 lg. green pepper
4 c. water
6 beef bouillon cubes
5 T. cornstarch
5 c. cooked rice
Meat tenderizer

Pound tenderizer into meat; cut into ½ to ¼-inch strips. Brown in large heavy skillet. Add water and bouillon cubes. Simmer 1½ to 2 hours. Add onion and pepper (cut into thin strips). Cook this over medium heat for ½ hour. Add cornstarch mixed with ¾ cup water. Simmer until thick. Serve over rice with soy sauce to taste.

MOM'S MEAT LOAF

Joanne Blewitt

2 lbs. ground chuck
1 can tomato soup
1 c. bread crumbs
1 c. onion, chopped
1 egg, beaten
Salt and pepper to taste

Mix all together; shape into loaf in larger pan. Bake at 350° for 1½ hours. During last 30 minutes, baste with tomato soup and mustard mixture.

GARLIC PORK ROAST

Claire Foulsham

1 boned rolled pork loin roast (4-5 lbs.)
4 garlic cloves, peeled and cut into thin slivers
Salt and pepper to taste
1 c. cooking wine or broth
Horseradish (opt.)

Using the point of a paring knife, make slits all around the roast. Insert garlic into slits. Rub roast with salt and sprinkle with pepper. Place in

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a roasting pan and insert meat thermometer. Bake at 325° for 30-40 minutes per pound or until thermometer registers 160°-170°. Remove from pan and let stand. Place pan on stove top over high heat. Skim off fat. Add wine or broth; cook until gravy is reduced by half and coats the back of a spoon. Slice meat. Serve with gravy and horseradish, if desired. Yield: 12-15 servings.

GARLIC PORK ROAST

1 pork loin roast (backbone loosened), about 5 lbs.
½ c. chopped celery
¼ tsp. cayenne pepper
½ med. green pepper, finely chopped
½ c. thinly sliced green onions
8 garlic cloves, minced
1 tsp. salt

With a sharp knife, cut a deep pocket between each rib on meaty side of roast. Combine green pepper, green onions, celery and garlic; stuff deeply into pockets. Season roast with salt and cayenne pepper. Insert meat thermometer. Place roast, rib side down, in a shallow roasting pan. Bake, uncovered, at 325° for 2-3 hours or until thermometer reads 170°. Let stand 15 minutes before carving.

MOTHER'S BARBECUED SPARERIBS

Coit View Inn

Saute 1 large onion and a clove of garlic in ¼ cup of margarine in a large heavy kettle. Add 2 tablespoons vinegar, 1 tablespoon orange juice, 6 tablespoons brown sugar, 2 cups ketchup (this can be cut in half; try it both ways), 1 cup water, 4 teaspoons Worcestershire sauce, 1 small can crushed pineapple, 2 teaspoons salt, 1 teaspoon mustard and 1 teaspoon cinnamon. Add 3-5 pounds spareribs (country style are best) and simmer slowly 2½ hours. Serve sauce over fluffy mashed potatoes.

SWEET & SOUR SPARERIBS

5 to 6 lbs. pork spareribs OR pork loin back ribs
½ c. packed brown sugar
½ c. sugar
2 T. cornstarch
1 c. ketchup
⅔ c. vinegar
½ c. cold water

Place ribs on a rack in a large shallow roasting pan. Bake, uncovered, at 350° for 1½ hours. Meanwhile combine sugars and cornstarch in a medium saucepan. Stir in ketchup, vinegar and water; bring to a boil.

(continued)

Cook and stir until thickened and center. Remove ribs and rack from pan. Discard fat. Place ribs back in roasting pan; pour about 1½ cups of the sauce over ribs. Bake 30 minutes longer. Cut ribs into serving-size pieces. Brush with remaining sauce. Yield: 6-8 servings.

GOURMET PORK CHOPS

6 loin pork chops (½ in. thick)
2 T. flour
1 tsp. salt
Dash of pepper
1 can condensed cream of mushroom soup
¾ c. water
½ tsp. ginger
¼ tsp. rosemary, crushed
1 (3½-oz.) can French-fried onion rings
½ c. sour cream

Trim excess fat from chops; heat fat in skillet until about 2 tablespoons fat has been collected. Remove trimmings. Coat chops in mixture of flour, salt and pepper. Brown in the hot fat. Place in an 11 x 7-inch baking dish. Combine soup, water, ginger and rosemary. Pour over chops. Sprinkle with half the onion rings. Cover and bake at 350° for 50 minutes or until meat is tender. Uncover and sprinkle with remaining onion rings. Continue baking for 10 minutes. Remove meat to platter. Blend sour cream into soup mixture and heat. Pass with meat.

BEEF STROGANOFF

Joanne Blewitt

2 lbs. beef tenderloin OR sirloin steak
¼ c. margarine or butter
2 (10½-oz.) cans beef broth
1½ tsp. garlic salt
2 c. sour cream
1 (6-oz.) can sliced mushrooms, drained
⅓ c. minced onion
¼ c. catsup
⅓ c. flour
8-12 oz. uncooked med. noodles
3 T. margarine

Cut meat across the grain into ¾-inch slices, then into strips. Melt ¼ cup butter in large skillet. Cook and stir mushrooms in butter about 5 minutes. Remove mushrooms. In same skillet, brown meat, reserving ⅔ cup of the broth. Stir in remaining broth, the onion, catsup and garlic salt. Cover and simmer 15 minutes. Blend reserved broth and the flour; stir into meat. Add mushrooms; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat through. Cook noodles as directed on package. Toss with 3 tablespoons butter or margarine.

BARBECUED BABY BEEF RIBS

Marie Newcomb

For 4 servings, you will need:

1¾ to 2 lbs. baby beef ribs

Basting Sauce:

3 T. oil
3 T. chili sauce
2 T. lemon juice
Dash of black pepper
Dash of dry mustard

Tips: This basting sauce is good also for chicken or turkey legs or for ground patties. For higher flavor, you may add 2 tablespoons red wine to basting sauce, if desired. **Preparation:** Wipe ribs with wet towel or with damp paper towels. Place ribs in a single layer in a shallow roasting pan. Roast ribs at 450° for about 20 minutes, turning once. Prepare basting sauce; mix all ingredients together. Remove ribs from oven. Brush ribs with sauce on both sides. Return to oven. Bake at 450° for about 20 minutes longer or until ribs are tender. Baste with remaining sauce from time to time while baking. If ribs start getting too dark, cover with aluminum foil and reduce heat to 400° for the last 10 minutes of baking time. **Good Served With:** Baked potatoes or chips, buttered broccoli and a tossed green salad. **Microwave Directions:** Prepare ribs as indicated above. Place ribs in a microsafe baking dish. Add ½ cup water and 1 sliced onion. Mix basting sauce. Microwave ribs, covered, at MEDIUM-HIGH power for about 10 minutes, turning dish once. Drain off juices. Remove onions. Turn ribs over. Brush with basting sauce. Microwave at HIGH power, uncovered, for at least 10 minutes, turning and basting ribs with sauce every 3 minutes. Rearrange ribs so the least cooked pieces are towards the edges of baking dish. Microwave for another 2 to 3 minutes at HIGH power. Let stand for a few minutes before serving. **Remember:** The amount of fat and bone affects the evenness of the cooking. Fat and bone both conduct the heat and therefore the meat nearest the bone will cook first. Well marbled meat will have a better distribution of heat and cook more evenly than lean meat.

VENISON IN A BAG

Sally Barber

5 lbs. venison roast
4 slices bacon
1 onion, sliced
2 bay leaves
2 beef bouillon cubes
2 sm. bottles of beer
Flour, salt and pepper

Salt and pepper roast; place in oven cooking bag. Lay bacon on top of roast. Add onion, bay leaves and bouillon cubes to bay and the beer. Close bag according to directions and roast in 350° oven for approximately 2 hours. Thicken pan juices with flour for gravy.

ROASTED BEEF TENDERLOIN

1 (3½ to 5-lb.) trimmed beef tenderloin
Oil, butter or fat
Salt
Freshly ground pepper

Preheat oven to 500°. Tie the meat at 1½ to 2-inch intervals. Rub with the oil. Place in a roasting pan in the oven, uncovered. Immediately reduce heat the heat to 400° and roast 18 to 120 minutes, until it is 140° for rare, longer for medium. Season with salt and pepper when done. Let rest 10 minutes before carving.

INDIVIDUAL MEAT LOAVES WITH BARBECUE SAUCE

Joanne Blewitt

1½ lbs. ground beef
2 T. minced onion
1½ tsp. chopped green pepper
1⅓ c. bread crumbs
½ tsp. salt
1 egg, beaten
3 T. catsup
1½ tsp. horseradish
½ tsp. dry mustard
½ c. milk

Sauce:

2¼ c. catsup
2½ tsp. Worcestershire sauce
⅓ tsp. chili powder
½ c. vinegar
⅔ c. honey
¼ tsp. liquid garlic
1 tsp. fat

Mix all together and blend. Shape into small individual loaves and place in greased 10 x 6 x 1½-inch dish. Pour barbecue sauce over top of loaves and bake in 350° oven for 45 minutes. Excellent dish for large crowd. May be multiplied as much as needed.

MAPLE GLAZED HAM STEAK

1 (3-lb.) precooked ham steak (1½ to 2-in. thick)
½ c. maple syrup

Place the steak, lightly brushed with the syrup, on a pan 3 inches under the beat of a hot broiler or place directly on the grill. Broil or grill 3 to 4 minutes. Turn and cook second side. Brush with syrup during broiling. Tip the pan juices, if any, into a pan with the remainder of the maple syrup. Bring to the boil and boil 1 minute. Serve the ham with the syrup.

BREADED PORK CHOPS IN ORANGE SAUCE

Nancy Curtis

6 pork chops (trim)
4 T. flour
6 T. dry bread crumbs
6 T. butter
1½ c. orange juice
½ c. white wine
¼ c. brown sugar
2 T. grated orange rind
1 T. grated lemon rind
1 tsp. salt
½ tsp. pepper

Place chops in 3 quarts boiling salt water; simmer 15 minutes. Remove and drain. Dust chops with flour; roll in crumbs. Brown in half the butter in heavy skillet. Simmer 15 minutes over reduced heat. In saucepan, melt butter. Stir in flour until smooth paste. Stir in juice and wine, stirring, over medium heat until smooth and thick. Add remaining ingredients. Pour sauce over chops in skillet; simmer 1 hour, covered.

FRENCH BEEF

Nancy Curtis

2 lbs. stew beef
2 med. onions, diced
2 T. bread crumbs
3 T. Minute Tapioca
1 T. vinegar
1 tsp. salt
½ tsp. pepper
2 c. water
1 sm. can mushrooms, sliced

Don't brown meat. Mix all ingredients together in casserole dish. Bake, covered, at 325° for 3-4 hours. Mushrooms may be added the last ½ hour, if desired. Serve over noodles or potato.

BROILED DEVILED SHORT RIBS

Nancy Curtis

Beef short ribs (1 in. thick; bone in good)
Coleman's prepared mustard
Salt and pepper
Bread crumbs
Oil

Place ribs on broil pan. Salt and pepper. Bake about 45 minutes at 325°. Remove and let cool. Spread each with oil, then mustard. Sprinkle with bread crumbs. Broil under moderate heat until browned. Good by itself or serve with mustard sauce.

VEAL PARMIGIANA

Nancy Curtis

1½ lbs. veal steaks
1 egg, beaten
Bread crumbs
3 T. butter
Tomato sauce
Mozzarella cheese

(continued)

Pound veal and cut into serving pieces (cut away fat). Flour on both sides; dip into beaten egg (I add a drizzle of cream). Press into crumbs. Saute in butter until brown. Place in casserole or baking dish. Put spoon of sauce over each cutlet and a slice of cheese. Bake at 375° until cheese melted.

MOUSSAKA OF BEEF (Greek)

Nancy Curtis

1 lb. lean ground beef
¾ c. salad oil
3 med. onions, chopped
1 T. minced parsley
⅓ c. water
1 T. tomato paste
1 tsp. salt
Pepper
1 lg. or 2 med. eggplant
2 egg whites, well beaten
½ c. bread or cornflake crumbs
1 c. med. cream sauce
1 c. grated Parmesan cheese

In heavy skillet, brown meat lightly in little of oil. Add next 4 ingredients and salt and pepper. Simmer over lowest heat 20 minutes, stirring occasionally. Meantime, cut eggplant into ¼-inch slices and saute lightly in rest of oil. To meat mixture, add egg whites (beaten) and crumbs; stir until absorbed. In medium broad casserole, make alternate layers of eggplant slices and meat mixture, ending with eggplant. Pour over cream sauce (2 tablespoons margarine, 2 tablespoons flour, 1 cup milk and seasonings). Top with cheese. Bake at 350° for ½ hour, until browned.

JALAPENO & BEER-BAKED SHORT RIBS

Serve with cornbread or garlic bread to sop up the delicious sauce. 8 Servings.

8 lbs. beef short ribs, cut into 3-in. pcs.
2 lg. onions, coarsely chopped
2 c. canned tomato sauce
4 lg. jalapeno chilies, finely chopped (about ¼ c.)
¼ c. red wine vinegar
¼ c. firmly packed golden brown sugar
2 T. chopped green bell pepper
1 T. dry mustard
4 lg. garlic cloves, minced
½ tsp. cayenne pepper
¼ tsp. ground cloves
¼ tsp. cinnamon
2 c. beer
Minced fresh cilantro or parsley

Preheat oven to 425°. Arrange short ribs in single layer in 2 large baking pans. Sprinkle onions around ribs. Combine all remaining ingredients, except beer and cilantro in large saucepan; simmer over medium heat until slightly thickened, stirring occasionally, about 10 minutes. Cool slightly. Stir in beer. Pour mixture over ribs. Cover pans with foil and

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bake until meat is very tender, 2½ hours. Remove ribs from pan and keep warm. Combine all pan juices in heavy medium saucepan. Skim fat from pan juices. Boil over medium heat until liquid is reduced to 2 cups, if necessary. Spoon sauce over ribs. (Can be prepared 1 day ahead. Return ribs and sauce to pans. Cover and refrigerate. Remove any hardened fat from surface. Cover pans with foil. Bake in 375° oven until meat is heated through, about 45 minutes.) Sprinkle with cilantro and serve.

ONION POT ROAST

Campbell's onion soup is both the seasoning and the perfect onion gravy.

3 to 4 lbs. beef pot roast **1 can Campbell's onion soup**

In heavy pan, brown roast on all sides. (Use shortening, if needed.) Stir in soup. Cover; cook over low heat 2½ to 3 hours. Remove meat. To thicken gravy, gradually blend ¼ cup water into 2 to 4 tablespoons flour; slowly stir into soup. Cook; stir until thickened. Serves 6 to 8.

MUSHROOM POT ROAST

Campbell's cream of mushroom soup is the seasoning and the gravy.

3 to 4 lbs. beef pot roast
1 can Campbell's cream of mushroom soup

In heavy pan, brown roast on all sides. (Use shortening, if needed.) Stir in soup. Cover; cook over low heat 2½ to 3 hours. Remove meat. To thicken gravy, gradually blend in ¼ cup water into 2 to 4 tablespoons flour; slowly stir into soup. Cook; stir until thickened. Serves 6 to 8.

BEEF & RICE

Sue Parizo

1 lb. beef for stew
1 pkg. stir-fry vegetables
1 (15-oz.) can mushrooms
1 med. green pepper
1 med. onion
2 (15-oz.) cans beef gravy
1 sm. box Minute Rice

Cut beef into small chunks; brown. Add green pepper, onion and stir-fry vegetables. Cook on medium until beef is well cooked, onion and pepper are tender and vegetables are tender. Add mushrooms and gravy; simmer 20 minutes. Cook rice as directed. Pour beef and gravy mixture over hot rice. Serve with hot rolls or bread.

LEFT-OVER MEAT LOAF

Tim Muise

Left-over meat loaf **Eggs**
Potatoes

Cut and fry potatoes. Cut meat loaf into bite-size pieces. Put in pan with potatoes. Scramble the eggs and add them to the pan. Season with garlic salt to taste.

SAN FRANCISCO CHOPS

Marie Newcomb

For 4 servings, you will need:

4 pork chops (½ to ¾ in. thick), about 1½ lbs.
1 T. oil
1 clove garlic, minced

Sauce:

2 tsp. oil
4 T. dry sherry or broth
4 T. soy sauce
2 T. brown sugar
¼ tsp. crushed red pepper
2 tsp. cornstarch
2 T. water

Tips: Boneless pork loin chops can be used. Trim fat and pound to ¼-inch thickness. Cooking takes only 20 minutes. **Good Served With:** Thin spaghetti or noodles, tossed with butter and sauce, green salad with sliced cucumbers and dinner rolls. For dessert, butter cookies and fresh pineapple. **Preparation:** Trim pork chops of fat. Heat oil in skillet. Brown chops on both sides. Remove and add a little more oil if needed. Saute garlic for a minute, being careful not to burn it. Combine oil, sherry or broth, soy sauce, brown sugar and red pepper. Place chops in skillet. Pour sauce over them. Cover tightly. Simmer over low heat until chops are tender and cooked through, 30 to 35 minutes. Add a little water, 1 to 2 tablespoons, if needed to keep sauce from cooking down too much. Turn once. Remove chops to platter. Stir in cornstarch dissolved in water. Cook until thickened. Pour over chops and serve. **Microwave Directions:** The rounder the shape of the container, the better. Oval dishes and oblong dishes with rounded corners are good shapes. Microwave energy is attracted to square corners and food overcooks in those areas. In a microsafe shallow dish, combine the oil and garlic. Spread evenly in dish. Microwave at HIGH power for 1 minute. Combine sherry, soy sauce, brown sugar and pepper in bowl. Add pork chops to dish, turning over in garlic oil. Pour sauce mixture over chops. Cover with waxed paper. Microwave at HIGH power for 4 minutes, turning chops and dish once after 2 minutes. Keep covered. Microwave at MEDIUM power for 12 to 15 minutes or until meat is tender and no pink remains. Remove chops to serving dish. Dissolve cornstarch in water; stir into pan juices. Microwave at HIGH power for

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1 to 2 minutes until thickened. Leave uncovered and stir once. Pour sauce over chops and serve.

COTTAGE MEAT LOAF

Marie Newcomb

For 5 to 6 servings, you will need:

1½ lbs. lean ground beef
½ c. tomato ketchup
⅓ c. tomato juice
½ tsp. each: salt and black pepper
⅛ tsp. red pepper
2 eggs, beaten
¾ c. fresh bread crumbs
¼ c. finely chopped onions
2 tsp. prepared mustard

Topping:

¼ c. tomato ketchup
½ tsp. prepared mustard
2 tsp. brown sugar
Fresh herbs, for garnish (opt.)

Preparation: In a large bowl, combine ketchup, tomato juice, salt, black and red peppers, eggs, bread crumbs, onions and mustard; mix until thoroughly blended. Add ground beef. Mix gently but thoroughly. Line a 9 x 5-inch loaf pan with foil. Press in the beef mixture. In a separate bowl, combine the topping ingredients; mixing well. Spread topping over the meat loaf. Bake at 400° for 35 to 45 minutes or until done. Drain off fat. Rest meat loaf 5 minutes before serving. Garnish with fresh herbs, if desired. **Good Served With:** Spinach salad, mashed potatoes and buttered broccoli. **Microwave Directions:** Prepare same as above. On microsafe baking dish, form meat mixture into a 9-inch ring. Cover with waxed paper. Microwave at HIGH power for 5 minutes. Pour off any juices. Microwave, covered, at MEDIUM power for about 10 minutes. Remove waxed paper. Spread top of meat loaf with the topping mixture. Microwave, uncovered, at HIGH power for about 5 minutes longer or until meat loaf is done. Serve with noodles or rice and a green salad.

OLD-FASHIONED BAKED HAM

Claire Foulsham

1 (8-oz.) can pineapple slices
1 (5-lb.) canned ham
½ c. packed brown sugar
¼ tsp. ground cloves
1 tsp. dry mustard
1 T. vinegar
Maraschino cherries

Drain pineapple, reserving 2 tablespoons juice; set aside. Place ham in a baking pan. Bake at 350° for 30 minutes. Combine brown sugar, cloves, mustard and vinegar in a small bowl. Stir in reserved pineapple juice. Score ham; place pineapple slices and cherries on top of ham. Spoon glaze over fruit and ham. Bake for another 40-45 minutes, basting occasionally. Yield: 8-10 servings.

CHICKEN MOZZARELLA

Marie Newcomb

6 lg. chicken breast halves
1 T. vegetable oil
⅔ c. Bisquick mix
2 T. grated Parmesan cheese
2 tsp. Italian seasoning
1 tsp. paprika
¼ tsp. pepper
⅔ c. chili sauce
¾ c. shredded mozzarella cheese

Heat oven to 425°. Brush bottom of 13 x 9-inch pan with oil. Mix Bisquick, Parmesan cheese, Italian seasoning, paprika and pepper. Coat chicken. Arrange, skin sides down, in pan. Bake 45 minutes. Turn chicken; divide chili sauce among breast halves. Sprinkle with mozzarella cheese. Bake until melted, about 5 minutes longer. Sprinkle with parsley. Yield: 6 servings.

HUNGARIAN CHICKEN

1 c. flour
6 chicken legs and thighs
8 T. butter or other oils
1½ c. chopped onion
1 c. chicken broth
Paprika
1 c. sour cream
Salt
Pepper

Shake 6 chicken legs and thighs in a bag with 1 cup flour, 1 tablespoon paprika, 2 tablespoons salt, 1 teaspoon pepper. Fry in hot, heavy fry pan with 8 tablespoons fat or butter. Brown chicken on both sides. Remove chicken to brown bag or platter. Put onions into fry pan. Brown well. Add chicken to pan with onions; add 1 cup chicken broth and more paprika. Cover; simmer for 20 minutes. Put chicken on hot platter. Add sour cream to pan juice; stir well. Pour over the chicken. Serve with noodles. (I have tried this recipe many times. It is very good.)

OVEN-FRIED CHICKEN

Karen Hautaniemi

2½-3 lbs. broiler-fryer chicken, cut up
¼ c. shortening
¼ c. margarine
½ c. all-purpose flour
1 tsp. salt
1 tsp. paprika
¼ tsp. pepper

Heat oven to 425°. Wash chicken and pat dry. In oven, melt shortening and butter in baking pan (13 x 9 x 2 inches). Mix flour, salt, paprika and pepper. Coat chicken pieces thoroughly with flour mixture. Place chicken, skin side down, in melted shortening. Cook, uncovered, for 30 minutes. Turn chicken; cook 30 minutes longer or until thickest pieces are fork-tender. Yield: 4 servings.

LEMON CHICKEN

The Inn at Coit Mtn.
Judi Tatem

4 boneless, skinless chicken breasts
Flavored bread crumbs
Lemon
Cracked pepper
Butter

Coat chicken breasts with bread crumbs. Brown both sides on high heat in butter. Reduce flame. Sprinkle on cracked pepper to taste. Cut lemon in half; then cut a thin slice from each cut side. Cut slices in half and place one on top of each chicken breast. Squeeze the left-over lemon sections over breasts and cook until done. Nice and light.

MOZZARELLA CHICKEN

Linda Nelson

4 chicken breasts
1 can mushrooms
2 eggs, beaten
1 c. fine bread crumbs
1 (8-oz.) bag mozzarella cheese
Dash of lemon juice

Preheat oven to 400°. Drain mushrooms; reserve juice. Remove skin from chicken. Coat chicken with egg, then bread crumbs. Arrange in single layer in casserole dish. Place mushrooms on top of chicken. Then add cheese. Sprinkle with lemon juice on top. Pour reserved mushroom liquid into casserole. Cover with foil. Bake 30 minutes. Uncover. Bake 10 minutes longer. Very good.

OVEN-FRIED CHICKEN

Joanne Blewitt

⅓ c. vegetable oil
⅓ c. melted butter
1 c. flour
1 tsp. salt
2 tsp. pepper
2 tsp. paprika
1 tsp. garlic salt
1 tsp. marjoram
Asst. pcs. of chicken (sm. legs and thighs)

Add oil and melted butter to jellyroll pan. Roll chicken around to coat. Put flour, salt, pepper, paprika, salt and marjoram in paper bag. Remove chicken from pan and shake in bag. Lay on paper towel, maybe 30 minutes to get a good crust. Put back on pan and bake at 375° for 45 minutes. Turn and cook another 15 minutes or until done. Can make gravy out of drippings.

TURKEY AMANDINE

Nancy Curtis

¾ lb. butter
6 onions, finely chopped
1 lb. mushrooms, sliced in half
1¼ c. flour
Salt and pepper
1½ tsp. curry powder
1½ tsp. dry mustard
Dash of cayenne pepper
6 c. chicken broth
2 c. light cream
2 c. almonds, blanched, sliced, toasted OR 2 (6-oz.) cans
3 qt. cooked cut-up turkey
1 c. sherry
Parsley

In Dutch oven, melt 6 tablespoons butter; saute onion until golden. Add mushrooms; saute 4 minutes. Remove broth from pan. Melt remaining butter; blend in flour and seasonings. Ad broth. Cook over low heat, stirring frequently, until smooth and thick. Stir in cream. Add turkey, almonds, onion and mushrooms; mix. Add sherry. Sprinkle with chopped parsley. Serve with Chinese noodles, rice or hot cream puffs. Can be frozen without adding sherry. Yield: 1¼ gallons.

SPICY TURKEY ROAST

Marie Newcomb

For 1 turkey roast (4 lbs.), 8 to 10 servings, you will need:

1 frozen whole boneless turkey (4 lbs.), thawed as pkg. directs
8 to 10 lg. cloves garlic
3 T. rosemary
1 tsp. paprika
1 T. coarsely ground black pepper
1 tsp. coarse Kosher-style salt
2 T. olive oil
Rosemary sprigs, for garnish (opt.)
Red pepper, for garnish (opt.)

Preparation: Remove mesh from the turkey. Lay turkey out as flat as possible on a cutting board, placing the skin side down. Combine the garlic, rosemary, pepper and salt in the work bowl of the food processor with the steel blade in place, or in blender. Turn motor on. Add the oil, processing until coarsely chopped. Spread half the garlic mixture over the inside of the turkey. Reroll the turkey. Tie firmly with string every 2 inches to return the meat to its original log shape. Spread evenly with the remaining garlic mixture. Place on rack in roasting pan. Roast at 350° for 1½ to 2 hours until a meat thermometer inserted in the center registers 170°. A long log shape takes less time than a compact roast. Remove from oven; let stand 20 minutes before removing string. Cut thin slices to serve. Garnish with rosemary and red pepper. Scrape up cooking juices from bottom of pan. Spoon over meat or thicken with flour and add chicken broth for a gravy, if desired. **Microwave Directions:** Prepare as above. Place on microsafe cooking rack over microsafe roasting pan. Microwave at HIGH power for 10 minutes. Turn roast

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over. Microwave at MEDIUM power for 35 to 40 minutes, turning roast 2 or 3 times while cooking, until roast registers 170° in several places (use instant reading thermometer to check temperature). Then follow directions as above.

CHICKEN BREASTS DIANE

Marie Newcomb

For 4 servings, you will need:

4 lg. boneless chicken breast halves OR 8 sm.
½ tsp. salt
¼ to ½ tsp. black pepper
2 T. olive or salad oil
2 T. butter or margarine
3 T. chopped fresh chives OR green onions
Juice of ½ lime or lemon
2 T. brandy or cognac (opt.)
3 T. chopped parsley
2 tsp. Dijon-style mustard
¼ c. chicken broth

Tips: You can pound chicken breasts flat and leave flattened between sheets of plastic wrap. Wrap them airtight in 1 package and freeze for later use. **Preparation:** Place chicken breast halves between sheets of waxed paper or plastic wrap. Pound slightly with mallet. Sprinkle with salt and black pepper. Heat 1 tablespoon each of oil and butter in large skillet. cook chicken over high heat for 4 minutes on each side. Do not cook longer or they will be overcooked and dry. Transfer to warm serving platter. Add chives or green onion, lime juice and brandy, if used, parsley and mustard to pan. Cook 15 seconds, whisking constantly. Whisk in broth. Stir until sauce is smooth. Whisk in remaining butter and oil. Pour sauce over chicken. Serve immediately. **Good Served With:** Noodles with tomato sauce, steamed broccoli and a fresh salad. **Microwave Directions:** Prepare as above. In microsafe dish, melt butter and mix with oil. Place chicken breasts in dish, coating breasts on both sides. Microwave at HIGH power for 3 minutes. Let rest for 1 minute. Turn breasts over. Microwave again at HIGH power for 3 minutes, until chicken breasts are done, not overcooked. Set aside. Prepare sauce in microsafe dish. Microwave at HIGH power for 1 minute. Add juices from chicken and broth. Stir until smooth. Pour sauce over hot chicken breasts. Serve immediately with noodles.

BARBECUE CHICKEN

Jean Dodge

1 T. Dijon mustard
2 T. vinegar
2 T. molasses
¼ c. ketchup
½ tsp. Worcestershire sauce
1 clove garlic
1 dash of Tabasco sauce
8 skinned chicken breast halves or thighs

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In a large bowl, mix together Dijon mustard, vinegar, molasses, ketchup, Worcestershire sauce, garlic and Tabasco for marinade. Marinate chicken for an hour. Remove chicken and reserve remaining marinade. Barbecue or broil chicken for 10 minutes. Turn and coat chicken with marinade and continue cooking until done. Heat reserved marinade to boiling; simmer for 2 minutes and spoon over chicken before serving. Serves 8.

ITALIAN BAKED CHICKEN

¼ c. vinegar
¼ c. water
¾ c. oil
¼ tsp. Italian seasoning
¼ tsp. garlic powder
¼ tsp. onion powder
Cut-up chicken pcs.

Place chicken in baking dish. Combine all other ingredients and shake well. Pour over chicken and bake in 375° oven for 1 hour or until golden brown.

CHICKEN SUPREME

3 boned chicken breasts, skinned to make 6 pcs.
12 slices Genoa salami
12 (1½-in. wide) mozzarella cheese slices
1 egg, beaten
Italian bread crumbs

Sauce:

2 c. milk
2 T. flour
2 T. butter or margarine
½ c. mozzarella cheese, grated
Salt, white pepper and basil to taste

Pound chicken breasts thin and place 1 slice of cheese, 2 slices salami, 1 piece of cheese on chicken and fold chicken over. Dip in egg, then bread crumbs. Place in a 9 x 13-inch greased glass dish and bake, uncovered, for 45 minutes to 1 hour (depending on size of chicken breasts) at 400°. Prepare cream sauce by melting butter in small pan; stir in flour until smooth. Add milk and whisk until smooth and thick. When thickened, add mozzarella cheese and spices. Stir until smooth. Serve chicken over wild rice with sauce over both. Broccoli and rolls make a nice meal. Serves 4 to 6 people.

CHICKEN ROMANO

2 T. salad oil
½ c. chopped onion
1 T. sugar
1 clove garlic, minced
2 pt. crushed tomatoes
2 tsp. sweet basil
½ c. grated Parmesan cheese
1 lb. skinless, boneless chicken breast, cut in sm. pcs.
½ lb. spaghetti OR linguine, cooked

In large skillet, put in oil, chicken, garlic and onion. Cook until golden brown. Stir in remaining ingredients. Cook and simmer for approximately 30 minutes, until chicken is cooked and tender. Serve on spaghetti or linguine.

CRAB STUFFED CHICKEN BREASTS

6 chicken breasts, skinned and boned
½ c. chopped onion
½ c. chopped celery
1 c. chopped fresh spinach
5 T. dry white wine
1 (7½-oz.) can crabmeat, drained
½ c. herb seasoned stuffing mix
½ c. flour
¼ tsp. salt, pepper and paprika
6 T. butter, divided in half

Chop onions and celery. Saute in 3 tablespoons butter until soft. Add crabmeat, spinach, stuffing mix and wine. Stir until well blended. Pound chicken with meat hammer to flatten a little. Divide stuffing into 6 equal parts. Place stuffing in chicken breast. Roll up and skewer closed with toothpicks. Roll each breast in flour to coat light. Place, seam side down, in baking dish. Sprinkle each piece with salt, pepper and paprika. Drizzle the remaining 3 tablespoons butter over chicken. Cover dish. Bake at 350° for 1 hour. Serve with hollandaise sauce made either by scratch or a mix.

BAKED CHICKEN IN WHITE WINE

Nancy Curtis

1 (3-lb.) broiler or pcs.
¾ stick butter
1 tsp. olive oil
¾ c. flour
Salt and pepper
½ c. chicken stock
¾ c. dry white wine

Cut in pieces for frying. Melt butter in skillet (add olive oil to keep butter from burning). Salt and pepper chicken; roll in flour. Saute in butter until golden brown. Place in casserole. Pour stock and wine over chicken. Bake at 375° for 1 hour or until tender, uncovered.

CHEESY CHICKEN

Maie Kovacs

1 lg. can chunky white chicken
1 can cream of chicken soup
1 soup can of milk
1 lg. pkg. cheddar cheese
2 pkgs. crescent rolls

Mix together first 4 ingredients, using only ½ package of cheese. Roll out each crescent roll in baking dish. Spoon mixture on each roll, remainder of chicken mixture. Pour over all rolls. Bake at 350° until light brown. Add rest of cheese and bake until melted.

STUFFED GARLIC CHICKEN BREASTS

4 lbs. boneless, skinless chicken breasts
¼ c. Blanchard & Blanchard garlic salad dressing
1 can cream of mushroom soup
¼ c. water
2 c. seasoned stuffing mix
⅓ c. melted margarine

Arrange chicken in a shallow 9 x 13-inch baking dish. In a bowl, mix garlic salad dressing, water, soup (undiluted) and stuffing. Spoon over chicken. Dribble margarine over the top. Bake, uncovered, at 350° for 50-55 minutes. Serves 6-8 adults.

PARMESAN CHICKEN

Eileen Mayo

2½-3 lbs. chicken parts
1 c. flavored bread crumbs
½ c. Parmesan cheese
½ c. melted butter
2 tsp. Dijon or Gulden's mustard
1 tsp. Worcestershire sauce
½ tsp. salt

Combine crumbs and cheese in a shallow pan. Combine butter, mustard, Worcestershire sauce and salt; mix well. Coat chicken pieces with melted butter mixture and roll in crumbs. Place chicken in shallow baking pan. Pour remaining butter mixture over chicken. Bake at 350° for 1 hour, basting once or twice with pan drippings. Yield: 4 servings.

OVEN BARBECUED CHICKEN

Claire Foulsham

Cooking oil
3-4 lbs. chicken pcs.
⅓ c. chopped onion
3 T. butter or margarine
¾ c. ketchup
⅓ c. vinegar
3 T. brown sugar
½ c. water
2 tsp. prepared mustard
1 T. Worcestershire sauce
¼ tsp. salt
⅛ tsp. pepper

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Heat a small amount of oil in a large skillet. Fry chicken until browned; drain. Place chicken in a 13 x 9 x 2-inch baking pan. In a saucepan, saute onion in butter until tender. Stir in remaining ingredients; simmer, uncovered, for 15 minutes. Pour over chicken. Bake at 350° for about 1 hour or until chicken is done, basting occasionally. Yield: 6-8 servings.

MUSHROOM STUFFED CHICKEN BREAST

Cathy Hastings

¼ lb. PLUS 4 T. butter
½ tsp. salt
¼ tsp. nutmeg
1 c. heavy cream
½ lb. mushrooms, chopped fine
¼ tsp. ground black pepper
1½ c. freshly made bread crumbs
4 chicken breasts, skinned, boned and halved

Preheat oven to 350°. Melt ¼ pound butter in a skillet. Add mushrooms, salt and pepper; cook, stirring often, until the mushrooms turn very dark and absorbs all the butter. Remove from heat; stir in ¾ cup of the bread crumbs and the nutmeg. Divide the mushroom stuffing into 8 portions and place a portion in the center of each piece of chicken. Fold the chicken around the stuffing and place, seam side down, in a shallow casserole dish. Melt the remaining 4 tablespoons butter and brush over the chicken. Sprinkle with the remaining ¾ cup of bread crumbs. Pour on the cream and bake for 30 minutes or until lightly browned.

CRISPY LEMON-FRIED CHICKEN

Claire Foulsham

2 broiler-fryer chickens, cut up
3½ T. salt, divided
Juice of 1 med. lemon
1 c. flour
1 tsp. paprika
⅛ tsp. pepper
Cooking oil
2 T. water

Place chicken pieces in a large bowl; add 3 teaspoons of salt, lemon juice and enough water to cover chicken. Soak in refrigerator overnight. Drain thoroughly. In a paper bag, combine flour, paprika, pepper and remaining salt. Toss chicken pieces in mixture. Shake off excess. Heat about ½ inch of oil in a large skillet. When hot, carefully add chicken and brown lightly on all sides, about 20 minutes. Reduce heat; add water. Cover and cook until tender, 20 minutes. Uncover; cook until crisp, 10 minutes. Yield: 6-8 servings.

COMPANY CHICKEN CORDON BLEU

Joanne Blewitt

8 chicken breast halves, skinned and boned
¼ tsp. salt
¼ tsp. pepper
4 (1-oz.) slices cooked ham, cut in half
4 (1-oz.) slices Swiss cheese, cut in half
⅓ c. flour
2 eggs, beaten
1 c. milk
1⅓ c. bread crumbs

Place each piece of chicken between 2 sheets of waxed paper; flatten to ¼-inch thickness using a meat mallet or rolling pin. Sprinkle with salt and pepper. Combine eggs and milk; brush both sides of chicken pieces with milk mixture. Place a piece of ham and a piece of cheese in center of each chicken piece. Brush top of cheese slices with milk mixture. Fold ends over ham and cheese; roll up, beginning with long side. Secure with wooden picks. Dredge chicken in flour; dip in remaining milk mixture and coat well with bread crumbs. Cover and chill 1 hour. Heat ½ inch of oil in a heavy skillet. Add chicken and fry over medium heat 20 minutes or until golden brown, turning frequently. Drain well.

CREOLE FISH

Marie Newcomb

2 lbs. flounder, pollack or haddock filets
1½ c. chopped tomatoes
½ c. chopped green pepper
⅓ c. lemon juice
1 T. salad oil
2 tsp. salt
¼ tsp. pepper
2 tsp. minced onion
1 tsp. basil or Italian seasoning
4 drops red pepper sauce
Green pepper rings

Heat oven to 500°. Place fish filets in single layer in baking dish (13 x 9 x 2 inches). Stir together remaining ingredients, except pepper rings; spoon over filets. Bake 5 to 8 minutes or until fish flakes easily with fork. Remove filets to warm platter. Garnish with green pepper rings. Serves 4 to 6.

SCALLOPED OYSTERS

In Memory of Veronica Newcomb

Cracker crumbs
Oysters
1 c. milk
Butter
Salt and pepper

In a greased casserole, put a layer of cracker crumbs and oysters. Dot with butter, salt and pepper. Then repeat crumbs and oysters. End by crumbs on top. Add several pat of butter, salt and pepper. Add 1 cup rich milk. Bake at 350° for 45 minutes.

SEAFOOD FETTUCCINE

3 sticks butter
3 onions, chopped
3 sticks celery, chopped
2 green peppers, chopped
½ c. PLUS 1 T. flour
4 T. parsley
2 cloves garlic, minced
Salt
Pepper
2 c. half & half
3 lbs. seafood (sea legs, scallops, shrimp, all of one type but better if 1 lb. of each)
1 lb. Velveeta cheese, cubed
1 lb. fettuccine, cooked according to pkg. directions

Melt the butter; add and saute the onions, celery and green pepper until tender. Add the flour, parsley and garlic, stirring until blended. Salt and pepper to taste. Add the half & half; stir until mixed. Add the seafood and stir until it begins to thicken. Add the cheese. Mix with cooked fettuccine. Bake at 350° for 30 to 35 minutes. A great buffet dish.

GRILLED SALMON

Linda Schultz

2 lbs. salmon filets
2 cloves garlic
2-3 tsp. lemon juice
1 tsp. lemon pepper
1 pat butter OR 1 tsp. olive oil

Lay salmon filets in tin foil. Sprinkle lemon juice and olive oil or butter over filets. Dice or crush garlic and spread over filets. Sprinkle lemon pepper over all. Wrap tin foil so nothing leaks out and throw on a hot grill. Will bake in 10-20 minutes, depending on thickness of filets. Salmon is done when it flakes apart with a fork.

EASY OYSTER DRESSING

1 tsp. chicken bouillon
½ c. boiling water
½ c. chopped celery
1 (8-oz.) pkg. herb seasoned stuffing mix
½ c. butter
1 (8-oz.) can whole oysters (undrained)

Preheat oven to 350°. Dissolve bouillon in water; set aside. In small skillet, cook celery in butter until tender. In large bowl, combine all ingredients; mix well. Turn into buttered 1½-quart baking dish. Cover and bake 35 minutes or until hot. Refrigerate leftovers.

BOILED LOBSTER

2 (1 to 2-lb.) lobsters (alive)

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Bring a large pot of water to a boil. Add the lobsters, head first. Immediately reduce heat the to a simmer; cover and simmer until the lobsters turn color. Then continue to cook 8 minutes per pound. Remove from heat; drain.

PAN-FRIED LAKE PERCH

1½ lbs. lake perch filets
Salt and pepper
4 T. milk
¼ c. flour
⅓ c. vegetable oil

Sprinkle the filets with salt and pepper. Pour the milk into 1 shallow bowl and the flour into another shallow bowl. Dip the filets into the milk, then into the flour, shaking to remove excess. Heat the oil in a large fry pan over medium-high heat. Add fish in single layer and fry until golden brown on both sides. Drain on paper towels. Serve with tartar sauce.

SEAFOOD NEWBURG

2 (plus) c. combinations of seafood (scallops, shrimp, crabmeat, fish or sea legs)
4 T. butter
1 T. flour
1 c. light cream
2 egg yolks, beaten
1 T. lemon juice
¼ tsp. salt
Paprika

Melt 3 tablespoons butter; add seafood and cook slowly. In another saucepan, melt 1 tablespoon butter. Add flour, salt and a dash of paprika. Add cream, stirring constantly. Cook over low heat until thickened. Remove from heat; turn into beaten egg yolks. Turn back into pan. Return to heat; stir until thickened. Add seafood and lemon juice. Serve over toast or patty shells. Serves 4.

SCALLOP SCAMPI

1 lb. sea or bay scallops
4 T. butter
2 cloves garlic
1 tsp. parsley
1-2 c. bread crumbs (dry)

Melt butter in skillet. Add garlic and saute 5 minutes. Add scallops and cook slowly until opaque, but still tender. Sprinkle with parsley. Add bread crumbs until liquid is absorbed.

BAKED SCALLOPS

Nancy Curtis

2 lbs. scallops
2 c. bread crumbs
½ c. butter
¾ c. cream
Salt and pepper

Butter baking dish; add scallops. Cover with crumbs, salt and pepper. Dot with butter. Pour cream over top and bake at 400° for about 10-12 minutes. Serve immediately. Decorate with parsley. Can use with fish filet as well.

SALMON PIE

Rita Gross

5 med.-sized potatoes
½ c. milk
⅛ tsp. pepper
1 can red salmon
1 med. onion, minced
½ tsp. salt
1 unbaked pie shell

Boil, peel and mash potatoes (approximately 1¾ cups). Mix together potatoes, milk, onion, salt and pepper. Add strained juice from 1 can of red salmon. Remove the skin and bones from the salmon and discard. Flake the fish and add to the potato and onion mixture. Prepare your favorite pie crust. Fill the bottom crust with the salmon and potatoes. Dot with 6 thin slices of butter. Add top crust and bake 12-15 minutes until golden brown. Serve with a salad as a main course.

CREAMED SALMON & PEAS

Joanne Blewitt

3 c. milk, heated
6 T. butter, melted
3 c. frozen peas
Salt and pepper to taste
6 T. butter
1 can salmon, cleaned and flaked

To make white sauce, mix flour with melted butter; cook over low heat until bubbly. Pour into milk, stirring constantly over low heat. When mixture thickens, add remaining ingredients. Continue to cook until peas are thoroughly heated. Serve over mashed potatoes or toast. Also good over saltine crackers.

CREAMY SCALLOPS

3 T. butter
1 sm. onion, finely chopped
1 clove garlic, minced
½ c. white wine
½ c. water
1 T. lemon juice
3 T. flour
1 lb. sm. scallops
1 c. half & half
Parsley
4 c. cooked rice
Parmesan cheese

In a large skillet, melt butter and saute onion and garlic. Add scallops, juice, wine, water and juice from scallops. Cover and cook on low until scallops are done, approximately 15 minutes. In small bowl, blend flour and half & half. Gradually stir into scallop mixture. Cook and stir gently, but constantly, until thick. Sprinkle with parsley. Serve over rice and sprinkle with Parmesan cheese to your taste. Serves 4.

Lovin' From The Oven

• Bananas that have darkened can be peeled and frozen in a plastic container until it's time to bake bread or cake.

• When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard or brown.

• Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil absorb more readily into the dough or batter and do not help to release baked goods from pan.

• Use metal ice tray divider to cut biscuits in a hurry. Press into dough and biscuits will separate at dividing lines when baked.

• Self-rising flour: 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder. Mix well and store in tightly covered container.

• Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm and if you cannot feel either hot or cold, the temperature is just right.

• When in doubt, always sift flour before measuring.

• When cooking in glass pans, reduce oven temperature by 25 degrees.

• When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

• To prevent scorching when scalding milk, first rinse pan in hot water.

• If your biscuits are dry, it could be from too much handling, or the oven temperature may have not been hot enough.

• Nut breads are better if stored 24 hours before using.

• To make bread crumbs, toast the heels of bread and put in blender or food processor.

• Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.

• The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

HOT CROSS BUNS

Rita D. Gross

1 c. scalded milk
2 T. butter
1 yeast cake, dissolved in 1/4 c. warm water
2/3 tsp. cinnamon
3 c. flour
1 egg, well beaten
1/3 c. raisins
1/3 c. citron
1/3 c. sugar
1/2 tsp. salt

Add butter, salt and sugar to milk when only slightly warm. Add dissolve yeast, cake, cinnamon, flour and egg. Mix well. Add dried fruits. Cover and let rise until light. Now shape into buns and place on buttered pan, 1 inch apart. Let rise again; then brush top with beaten egg and bake 20 minutes at 350°. Frost each bun with a cross of frosting (1 egg white, 1 teaspoon lemon juice and 1 cup confectioners' sugar).

CHEESE ROLLS

Claire Foulsham

1 (1-lb.) loaf frozen bread dough, thawed
6 T. grated Parmesan cheese
1 tsp. garlic powder
1/2 c. butter or margarine, melted

Cut dough into 16 pieces; shape into balls. Place on a floured surface; cover and let rise in a warm place for 10 minutes. In a bowl, stir Parmesan cheese and garlic powder into butter. Using a spoon, roll balls in butter mixture; arrange loosely in a 9-inch round baking pan. Cover and let rise in a warm place until doubled. Bake at 375° for 10-15 minutes or until golden brown. Warm left-over butter mixture; when rolls are baked, pull them apart and dip them again. Serve warm. Yield: 16 rolls.

OLD-FASHIONED DOUGHNUTS

2 c. PLUS 2 T. sifted all-purpose flour
1/2 tsp. salt
3 tsp. baking powder
1/4 tsp. ground cinnamon
1/8 tsp. ground nutmeg
1/2 c. sugar
1 egg
1/2 c. milk
1 tsp. grated lemon rind
2 T. melted butter or margarine
Shortening or pure vegetable oil
Confectioners' sugar

Sift together flour, salt, baking powder, spices and sugar. Beat egg; stir in milk, lemon rind and melted butter or margarine. Blend into flour mixture, stirring until all flour is moistened. Chill 15 minutes. Roll dough

(continued)

out to ½-inch thickness on well-floured board. Cut with 3-inch floured doughnut cutter, dipping cutter into flour each time it is used. Heat shortening or oil (it should be 1½ to 2 inches deep) in a heavy saucepan or electric skillet to 375° on deep frying thermometer. Drop doughnuts gently into fat, 3 or 4 at a time. As they rise to surface, turn with fork or slotted spoon to brown other side. It will take about 3 minutes in all. Lift doughnuts from fat with slotted spoon. Drain well on paper towels. Serve plain or dusted with confectioners' sugar. Makes about 1 dozen.

POTATO DOUGHNUTS

3 c. sifted all-purpose flour
4 tsp. baking powder
1 tsp. salt
½ tsp. ground nutmeg
½ tsp. ground cinnamon
3 eggs
1 c. sugar
⅓ c. soft butter or margarine
1 c. cold unseasoned mashed potatoes
3 T. milk
Shortening or pure vegetable oil
Cinnamon-sugar

Sift together flour, baking powder, salt and spices. Beat eggs until light. Stir in sugar, butter or margarine, potatoes and half the flour mixture. Blend well. Add milk and remaining flour mixture; blend thoroughly. Cover dough; chill 1 hour. Roll dough out on well-floured board to ½-inch thickness. Cut with floured 3-inch doughnut cutter, dipping cutter into flour each time it is used. Fry and drain as in Old-Fashioned Doughnuts. Dust with cinnamon-sugar. Makes about 2 dozen doughnuts.

BUTTERMILK DOUGHNUTS

3 eggs, beaten
1 c. sugar
2 T. soft butter or margarine
3¾ c. sifted all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
¼ tsp. ground nutmeg
⅛ tsp. ground cinnamon
1 tsp. grated lemon rind
⅔ c. buttermilk
Shortening or pure vegetable oil
Confectioners' sugar

In an electric mixer at high speed, beat together eggs, sugar and butter or margarine until light and fluffy. Sift together flour, baking powder, soda, salt, nutmeg and cinnamon. Stir in lemon rind. At low speed, gradually beat buttermilk into egg mixture in mixer bowl. Add flour mixture gradually, beating just until blended. Cover bowl; chill 1 hour. Roll dough out to ½-inch thickness on well-floured board. Cut with floured 3-inch doughnut cutter, dipping cutter into flour each time it is used. Fry and drain as in Old-Fashioned Doughnuts. Dust with confectioners' sugar or leave plain as desired. Makes about 20 doughnuts.

PUFFY YEAST-RAISED DOUGHNUTS

¾ c. milk
¼ c. sugar
½ tsp. ground cinnamon (opt.)
1 tsp. salt
¼ c. (½ stick) butter or margarine
¼ c. warm water
1 pkg. active dry yeast OR 1 cake compressed yeast
1 egg, beaten
3¼ c. unsifted all-purpose flour
Shortening or pure vegetable oil
Cinnamon-sugar

Scald milk; stir in sugar, cinnamon, salt and butter or margarine. Cool to lukewarm. Measure warm water into a large, warm mixing bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture, egg and half the flour. Beat smooth. Stir in enough additional flour to make a soft dough (about 3¼ cups in all). Turn dough out onto lightly floured board. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease all sides. Cover; let rise in warm place (about 85°), free from draft, about 1 hour or until doubled in bulk. Punch dough down. Roll out to ½-inch thickness on floured board. Cut with 3-inch floured doughnut cutter, dipping cutter into flour each time it is used. Place on greased baking sheets. Cover; let rise in warm place, free from draft, about 1 hour or until doubled in bulk. (Handle doughnuts as little as possible to prevent falling.) Fry and drain as in Old-Fashioned Doughnuts. Dust with cinnamon-sugar or with granulated sugar or leave plain. Makes about 2 dozen doughnuts.

BUTTERMILK DOUGHNUTS

Francis Chartier

3⅓ c. flour
2 tsp. baking powder
½ tsp. cinnamon
¾ c. buttermilk
2 T. shortening
½ c. sugar
½ tsp. salt
¼ tsp. nutmeg
2 eggs
1 tsp. baking soda

Beat eggs in bowl; add sugar, salt, nutmeg and cinnamon. Mix well. Add shortening. Sift together flour, baking powder and soda; add to egg mixture along with buttermilk and mix well. Pour out on floured surface and roll out to ⅜-inch thickness. Cut with floured doughnut cutter. Fry doughnuts 2 to 3 minutes or until golden brown on both sides. Drain and serve plain, sugared or frosted. Makes 2 dozen.

NO SHORTENING DOUGHNUTS

June Gould

8 oz. cream cheese
1 c. sugar
2 beaten eggs
1 c. milk
½ tsp. nutmeg
½ tsp. salt
3 tsp. baking powder
Approx. 4 c. flour

Mix cream cheese, sugar, eggs, milk and nutmeg. Sift together flour, baking powder and salt. Mix all ingredients together; roll, cut and deep fry.

BLUEGRASS BUTTERMILK BISCUITS

Hatty Laurie

Makes 1 dozen biscuits:

2 c. flour
2 tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
6 T. solid vegetable shortening OR lightly salted butter
¾ c. buttermilk

Heat oven to 425°. Sift flour, baking powder, salt and soda into a bowl. Add shortening and cut in with a pastry blender until mixture resembles coarse cornmeal. Add buttermilk and mix lightly with a fork until mixture clings together and forms a ball of soft dough. Turn out dough onto a lightly floured surface and knead gently, turning 5 or 6 times. Roll out dough about ½ inch thick. Cut out with a 2-inch biscuit cutter and place on an ungreased baking sheet about 1 inch apart. Pat dough scraps together and cut out. Bake 10 to 12 minutes until light brown. These are very tender and delicious.

BUTTERMILK BISCUITS

Edie Rossiter

2 c. all-purpose flour
¼ tsp. salt
2 tsp. baking powder
½ tsp. baking soda
⅓ c. vegetable shortening
⅔ c. buttermilk

Preheat oven to 450°. Sift together flour, salt, baking powder and baking soda; put in medium bowl. Cut in shortening until it resembles coarse cornmeal. Add buttermilk and stir just until dough holds together. A little more buttermilk may be needed. Turn on floured board and knead lightly until dough is smooth. Roll out to ½-inch thickness. Cut into 2-inch rounds. Place on ungreased baking sheet. Bake about 12 minutes or until golden.

BAKING POWDER BISCUITS WITH CHIVES

Marie Bugbee

2 c. sifted flour
1 T. baking powder
¼ c. chopped chives
½ c. shortening
⅔ c. milk
1 tsp. salt

Sift flour, baking powder and salt. Cut in shortening. Add milk and chives. Knead on floured surface for 30 seconds. Pat out ½ inch thick. Bake at 425° for 15 minutes or until brown. Yield: 12 biscuits.

"MOM'S" BAKING POWDER BISCUITS

Ginny Berquist

4 c. flour
6 tsp. baking powder
1 tsp. salt
⅔ c. shortening
1½ c. milk

Sift flour, salt, baking powder. Cut in shortening. Add milk all at once; mix. Turn out on lightly floured board; knead the dough 12-15 times. Roll out and cut. Bake at 450° for 10-15 minutes. Makes a double batch.

STRAWBERRY BREAD

Diane Hargbol

1 c. butter (soft)
1½ c. sugar
1 tsp. vanilla
¼ tsp. lemon extract
4 eggs
3 c. flour
½ c. nuts (opt.)
½ tsp. salt
1 tsp. cream of tartar
½ tsp. baking soda
1 c. strawberry jam OR fresh strawberries with sugar
½ c. sour cream

Grease and flour a pan. Combine strawberries with sour cream. Combine dry ingredients. Add strawberry mixture and other ingredients. Add eggs, one at a time. Pour into pan; sprinkle with nuts. Bake at 350° for 50-55 minutes. Cool; then remove from pan.

PLUCKET

Brenda Aldrich

1 c. milk
6 T. oil
2 T. sugar
4 to 5 c. flour
½ c. sugar
1 stick oleo, melted
2½ tsp. salt
2 pkgs. yeast
1 c. warm water
3 tsp. cinnamon
½ c. chopped nuts

(continued)

Scald milk with oil. Put in large cooking dish and add sugar and salt. Dissolve yeast in 1 cup warm water. Add the milk mixture. Add flour, enough for bread dough. Knead. Let rise 1 hour; punch down. Roll into balls about 2 inches in diameter. Combine cinnamon, sugar and nuts. Roll each ball first in melted butter, then in sugar mixture. Place "coated" roll in angel cake pan and continue until pan is ¾ full. Allow to rise 30 minutes. Bake in 350° oven for about 60 minutes. When done, invert on plate to serve and rolls are "plucked" from the plate.

FAVORITE CORNBREAD

1 c. flour
1 c. cornmeal
¾ tsp. salt
2 eggs
¼ c. sugar
4 tsp. baking powder
1 c. milk
¼ c. shortening

In a mixing bowl, combine flour, cornmeal, sugar, baking powder and salt. Add the milk, eggs and shortening; beat for 1 minute. Pour into a greased 9-inch square baking pan. Bake at 425° for 20-25 minutes or until golden brown. Yield: 9 servings.

CHEESY SPOON BREAD

Rose Judkins

(Reprinted from the column Plain & Simple that appears in the Argus Champion.)

2 c. milk
1 tsp. salt
1 c. cornmeal
1 T. sugar
2 T. vegetable oil
4 eggs OR 1 egg, 3 egg whites OR egg substitute
2 rounded tsp. baking powder
1 c. shredded cheese (your choice)

Scald milk with salt. In a medium bowl, pour milk over cornmeal. Add sugar and oil; mix well. Beat eggs until light. In a large bowl, mix baking powder and eggs. Pour cornmeal over eggs. Beat lightly. Pour into an 8 to 10-inch casserole. Bake at 400° for 30 minutes or until knife inserted in center comes out clean.

DORA'S PUMPKIN BREAD

Linda Morrow

1½ c. sugar
½ c. vegetable oil
2 eggs, beaten
1 c. pumpkin (canned)
⅓ c. water
2 c. flour
1 tsp. baking soda
1 tsp. salt
¼ tsp. baking powder
½ tsp. each: allspice, cinnamon, cloves, nutmeg
½ c. nuts, chopped

(continued)

Mix sugar and oil until well blended. Add eggs, pumpkin and water. Mix thoroughly. Mix dry ingredients (except nuts) together and add to pumpkin mixture. Stir in nuts. Pour into greased loaf pan. Bake in 350° oven for 1 hour. Remove from oven and cool on wire rack.

HONEY-WHITE BREAD

Pat Marrah-Di Maggio

1⅓ c. dry milk
4 T. melted margarine or butter
2 eggs, beaten
4 T. sugar
2 T. salt (less is ok)
½ c. honey
12 to 13 c. flour

(Recipe suitable for a bread mixer, non-electric.) Mix milk, butter, eggs, sugar, salt and honey well with electric mixer. Add flour, a little at a time, until dough begins to pull from the side of the bread mixer or bowl, without sticking. No more than 13 cups. Place mixer in warm location; let rise until double. Turn or punch down. Let rise again. Turn out onto floured surface. Put dough into 4-5 loaf pans. Let rise to double; brush with butter. Bake at 325° for 25 to 30 minutes. Loaf should sound hollow when knocked. Remove from pan immediately.

BASIL BEER BREAD

Coit View Inn

3 c. self-rising flour
3 T. sugar
½ c. chopped basil leaves
1½ c. warm beer

Preheat oven to 350°. In large bowl, mix the flour and sugar; add basil, then the beer. Mix well and pour into a well-greased loaf pan. Bake 50 minutes or until a cake tester comes out clean.

BEER BREAD

¾ c. self-rising flour
¼ c. sugar
12 oz. Budweiser beer
2 T. butter

Combine all ingredients. Bake in greased loaf pan for 30 minutes at 350°. Remove from oven and brush top of bread with butter. Return to oven and bake 15 minutes more.

MONKEY BREAD

Pat Marrah-Di Maggio

1 loaf frozen bread dough OR honey white bread recipe (take enough dough to make 1 loaf)
½ stick butter, melted
Mixture of cinnamon and sugar

(continued)

Separate a piece of dough approximately 1½ x 1½ inches. Roll into a ball. Dip into melted butter, then into cinnamon-sugar mixture. Place into a monkey pot or bundt pan or angel cake pan. Continue in this manner until the pan or pot is ½ full. Cover with warm damp cloth and let rise until double. Bake 20 to 25 minutes at 350°. Take from oven and immediately turn upside down; remove from pan. To serve, let everyone pull pieces from the monkey bread.

PUMPKIN BREAD

Elinor Nielson

Cream:

1½ c. sugar

2 eggs

Add:

½ c. oil
1 c. pumpkin
2 c. flour
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. allspice
¾ tsp. baking powder
¾ tsp. baking soda
⅓ c. water

Bake at 350° for 35-45 minutes.

BANANA BREAD

Aline Dennehy

3 bananas, mashed

Mix with:

1 tsp. baking soda

3 T. warm water

Cream:

1 stick butter or margarine

1 c. sugar

Add:

Bananas

2 unbeaten eggs

½ tsp. salt

1 tsp. vanilla

Pour into loaf pan. Bake at 325° for 1 hour or until done.

ORANGE DATE BREAD

1 c. butter or margarine
2 c. sugar
1 tsp. baking soda
1⅓ c. buttermilk
1 c. chopped dates
3 eggs, beaten
4 c. flour
1 tsp. salt
1 c. chopped walnuts
1 T. grated orange peel

Glaze:

¼ c. orange juice
½ c. sugar
2 T. grated orange peel

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine flour, baking soda and salt. Add to creamed mixture alternately with buttermilk. Fold in walnuts, dates and orange peel. Pour into 2 greased and floured loaf pans. Bake at 350° for 60-65 minutes. Combine glaze. Spoon ½ over hot bread. Cool for 10 minutes. Remove from pans. Spoon remaining glaze over bread. Yield: 2 loaves.

EGGNOG BREAD

¼ c. butter or margarine
¾ c. sugar
2 tsp. baking powder
1 c. eggnog
½ c. raisins
2 eggs, beaten
2¼ c. flour
1 tsp. salt
½ c. chopped pecans
½ c. chopped red and green candied cherries

In a large bowl, combine butter, sugar and eggs; mix well. Combine the flour, baking powder and salt. Stir into butter mixture alternately with eggnog. Mix only until dry ingredients are moistened. Fold in pecans, raisins and cherries. Spoon into a greased 8½ x 4½-inch loaf pan. Bake at 350° for 70 minutes or until bread tests done. Yield: 1 loaf.

PINEAPPLE-ZUCCHINI LOAF

Joanne Blewitt

3 eggs
2 c. sugar
1 c. oil
3 c. flour
1 tsp. salt
1 (8-oz.) can crushed pineapple, undrained
3 T. vanilla
2 c. peeled and grated zucchini, well-drained
1 tsp. baking powder
1 tsp. baking soda
1 c. chopped walnuts
½ c. raisins (opt.)

Preheat oven to 350°. Grease and flour 2 (9 x 5-inch) loaf pans. Beat eggs until fluffy. Add sugar, oil and vanilla; blend well. Add zucchini.

(continued)

Sift together flour, baking powder, soda and salt; add to batter. Stir in pineapple, nuts and raisins, if desired; mix well. Turn into pans and bake about 1 hour. Cool on wire rack before removing from pans. Wrap and store overnight to develop flavors before slicing.

STRAWBERRY BREAD

Mabel Card

3 c. flour
1 T. baking soda
2 c. sugar
¼ c. vegetable oil
1¼ c. chopped nuts
1 tsp. salt
1 T. cinnamon
4 eggs
2 (10-oz.) pkgs. strawberries, thawed (and juice)

Sift together dry ingredients. Make a well in dry ingredients. Mix well the eggs, oil, strawberries and nuts. Add to dry ingredients, just to moisten; no beating. Grease and flour pans. Bake 1 large bread pan for 1 hour at 350° or 3 medium bread pans for 45 minutes or 4 small bread pans for 45 minutes.

CRANBERRY FRUIT BREAD

1 (12-oz.) bag fresh or frozen cranberries, halved
1 c. chopped dates
1 T. grated orange peel
2 c. sugar
1 tsp. baking soda
2 eggs
¼ c. shortening, melted
2 c. pecan halves
1 c. chopped mixed candied fruit
1 c. golden raisins
4 c. flour, divided
1 T. baking powder
¼ tsp. salt
1 c. orange juice
¼ c. warm water

Combine cranberries, pecans, fruit, dates, raisins and orange peel with ¼ cup flour. Set aside. In another bowl, combine sugar, baking powder, baking soda, salt and remaining flour; set aside. Add orange juice, shortening and water. Add flour mixture; stir just until combined. Fold in cranberry mixture. Spoon into 3 greased and waxed paper-lined loaf pans. Bake at 350° for 60-65 minutes. Yield: 3 loaves.

APPLE ZUCCHINI BREAD

4 c. flour
1 T. baking soda
5 eggs
1½ c. vegetable oil
1 c. brown sugar
2 c. shredded, unpeeled zucchini
1½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. salt
2 c. sugar
1 T. vanilla
1 c. shredded, peeled apples
1½ c. chopped nuts

In a large bowl, combine flour, baking soda, cinnamon, nutmeg and salt. In another bowl, beat eggs. Add oil, sugars and vanilla. Pour over dry ingredients and mix well. Stir in zucchini, apples and nuts (batter will be stiff). Spoon into 3 greased loaf pans. Bake at 350° for 50-55 minutes. Cool in pans for 10 minutes before removing.

APRICOT BREAD

1 c. snipped dried apricots
2 c. warm water
1 c. sugar
1 egg
2 c. flour
¼ tsp. baking soda
¾ c. chopped nuts
2 T. butter, softened
¾ c. orange juice
2 tsp. baking powder
1 tsp. salt

Soak apricots in warm water for 30 minutes. Meanwhile, in a mixing bowl, cream the sugar, butter and egg. Stir in orange juice. Combine flour, baking powder, baking soda and salt. Stir into creamed mixture just until combined. Drain apricots well. Add to batter with nuts. Pour into a greased loaf pan. Bake at 350° for 55 minutes.

CHRISTMAS SPECIAL FRUIT CAKE

3 c. chopped nuts
1 lb. pitted dates, chopped
1 c. halved maraschino cherries
½ tsp. salt
1 tsp. vanilla
¾ c. flour
¾ c. sugar
½ tsp. baking powder
3 eggs

In a mixing bowl, combine nuts, dates and cherries. In another bowl, stir together flour, sugar, baking powder and salt. Add to nut mixture, stirring until nuts and fruit are well coated. Beat eggs until foamy. Stir in vanilla. Fold into nut mixture; mix well. Pour into loaf pan. Bake at 300° for 1 hour and 45 minutes.

WALNUT RAISIN BREAD

2 c. flour
1 tsp. baking powder
½ tsp. baking soda
1 egg
1 (8-oz.) can crushed pineapple (undrained)
½ tsp. salt
½ c. butter or softened margarine
¾ c. sugar
¼ c. orange juice
1 c. raisins
1 c. chopped walnuts

In a mixing bowl, combine flour, baking powder, baking soda and salt; set aside. In another bowl, cream butter and sugar. Add egg and orange juice; beat well. Add ⅓ cup flour mixture; beat until smooth. Mix in remaining flour mixture and the pineapple. Stir in raisins and walnuts. Pour into a greased loaf pan. Bake at 350° for 60-70 minutes. Yield: 1 loaf.

PUMPKIN ZUCCHINI BREAD

3 eggs, lightly beaten
1 c. canned pumpkin
1 T. vanilla
1 tsp. baking soda
½ tsp. salt
½ tsp. nutmeg
2 c. sugar
1 c. butter, melted
3 c. flour
½ tsp. baking powder
½ tsp. cinnamon
½ tsp. cloves
1 c. shredded zucchini
1 c. chopped walnuts

In a mixing bowl, combine eggs and sugar. Add pumpkin, butter and vanilla. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in zucchini and nuts. Pour into 2 greased and floured loaf pans. Bake at 350° for 45-50 minutes.

CHOCOLATE ZUCCHINI BREAD

3 eggs
1 c. vegetable oil
2 c. sugar
1 T. vanilla
2 c. shredded, peeled zucchini (about 1 med.)
1 tsp. cinnamon
2½ c. flour
½ c. cocoa
1 tsp. salt
1 tsp. baking soda
¼ tsp. baking powder

In a mixing bowl, beat eggs, oil, sugar and vanilla. Stir in zucchini. Combine dry ingredients. Add to zucchini mixture and mix well. Pour into 2 greased loaf pans. Bake at 350° for 1 hour. Makes 2 loaves.

BANANA BREAD

Gladys Fairbanks

1 c. sugar
½ c. shortening
2 c. flour (all-purpose)
2 eggs, beaten
Pinch of salt
½ c. nuts, chopped
1 tsp. soda
1 tsp. vanilla
3 bananas, mashed

Cream sugar and shortening; add beaten eggs, soda, salt, flour, nuts, vanilla and bananas. Pour into greased loaf pan. Bake 1 hour at 350°.

ZUCCHINI BREAD

Nancy Curtis

3 eggs
1½ c. sugar
½ tsp. orange extract
¼ tsp. vanilla
¾ c. oil
2 c. grated zucchini
2½ c. flour
½ tsp. cinnamon
1 tsp. baking soda
¾ tsp. salt
¼ tsp. ginger
2 tsp. baking powder

Beat eggs; add oil and sugar. Beat well. Add flavorings and zucchini mix. Add dry sifted ingredients; mix well. Grease and flour 1 large or 2 small loaf pans. Put in batter and bake at 250° for 1 hour.

ZUCCHINI BREAD

Marie Newcomb

3 eggs, beaten
⅔ c. oil
2¼ c. sugar
2 c. grated zucchini
1 c. raisins
1 c. nuts
1 tsp. vanilla
3 c. flour, sifted
1 tsp. cinnamon
1¼ tsp. baking powder
1 tsp. soda

Mix together; bake in greased and floured pans. Makes 2 loaves. Bake at 350° for 1 hour.

OLD-FASHIONED CORNBREAD

1 c. all-purpose flour
¾ c. cornmeal
¼ c. sugar
1 T. baking powder
½ tsp. salt
⅔ c. milk
⅓ c. salad oil
1 egg

About 35 minutes before serving: Preheat oven to 375°. Grease an 8 x 8-inch baking pan. In medium bowl, mix flour, cornmeal, sugar,

(continued)

baking powder and salt. With fork, stir in milk, salad oil and egg just until blended. Pour batter into baking pan. Bake 25 minutes or until golden brown. Makes 8 servings.

GARLIC BREAD

Nathalie Dupree

1 loaf Italian OR French bread
2-3 garlic cloves, crushed OR finely chopped with salt
5 T. olive oil OR butter
8 T. Parmesan cheese, grated (opt.)

Preheat oven to 400°. Make thick slices 7/8 way down the loaf. Mix together the garlic, oil and Parmesan. With a brush, coat each slice. Wrap the loaf in foil and place in oven 15-20 minutes until heated through.

SKILLET CORNBREAD

1 (12-oz.) can vacuum-packed whole kernel corn with sweet peppers
4 T. butter or margarine (1/2 stick)
2/3 c. milk
1 egg
1 1/4 c. yellow cornmeal
3/4 c. all-purpose flour
1/4 c. sugar
2 1/2 tsp. baking powder
3/4 tsp. salt

About 45 minutes before serving: Measure 1/2 cup corn; set aside. In 10-inch skillet over low heat, melt butter or margarine. Spoon 2 tablespoons of melted butter or margarine into medium bowl; with fork, stir in milk, egg and remaining corn with its liquid. In large bowl, mix cornmeal, flour, sugar, baking powder and salt. Stir milk mixture all at once into cornmeal mixture just until cornmeal mixture is moistened. Into remaining 2 tablespoons melted butter or margarine in skillet, evenly spoon batter; sprinkle reserved corn on top. Cover skillet; over low heat, cook 25 to 30 minutes until toothpick inserted in center of bread comes out clean. Makes 8 servings.

APPLE RAISIN BREAD

Rose Booth

2 pkgs. yeast
1½ c. warm water (110° to 115°), divided
1 tsp. sugar
3 eggs, beaten
1 c. applesauce
½ c. honey
½ c. vegetable oil
2 tsp. salt
8 to 9 c. flour
½ c. diced apples, peeled
2 T. lemon juice
1½ c. raisins
2 T. cornmeal

Glaze:

1 egg, beaten

Sugar

In a small bowl, combine yeast, ½ cup water and sugar; set aside. In large bowl, combine eggs, applesauce, honey, oil and remaining water; mix well. Stir in yeast mixture. Gradually add enough flour to form soft dough. Knead on a floured surface until smooth and elastic, about 10 minutes. Place dough in greased bowl; turn once to grease top. Cover and let rise in warm place until doubled, 1 hour. Punch down; turn over in bowl. Cover and let rise 30 minutes. Into a small bowl, combine apples, lemon juice and raisins. Divide dough into 3 parts. Knead ⅓ of the apple mixture into each part. Shape each into round flat ball. Place each in 8-inch round baking pan that has been sprinkled with cornmeal. Cover and let rise about 1 hour. For glaze, brush each loaf with egg and and sprinkle with sugar. Bake at 350° for 30-35 minutes. Yield: 3 loaves.

LEMON BREAD

Helen Booth

Cream together:

1 c. sugar
½ c. shortening
2 eggs, well beaten

Then add to mix:

1½ c. flour
1 tsp. baking powder
1 tsp. lemon and grated rind
½ c. milk
½ c. nuts

Bake at 350° for 45-60 minutes. While warm, pour over ½ cup sugar, mixed with juice of lemon.

MORNING GLORY MUFFINS

Edie Rossiter

2 c. all-purpose flour
1¼ c. sugar
2 tsp. soda
2 tsp. cinnamon
½ tsp. salt
3 eggs, beaten
1 c. vegetable oil
2 tsp. vanilla extract
2 c. grated carrots
½ c. raisins
½ c. chopped pecans
½ c. flaked coconut
1 apple, peeled and finely chopped

Preheat oven to 350°. Mix flour, sugar, soda, cinnamon and salt in large bowl. Add eggs, oil and vanilla; mix just until moistened. Stir in carrots, raisins, pecans, coconut and apple. Fill greased muffin cups ¾ full. Bake for 20 minutes. Remove to wire rack to cool. Yield: 14 to 16 muffins.

BLUEBERRY MUFFINS

Joanne Blewitt

½ c. butter
2 eggs
1⅛ c. sugar
Pinch of baking soda
1 tsp. vanilla
3 c. flour
3 tsp. baking powder
½ tsp. salt
1 c. milk
2 c. blueberries

Preheat oven to 400°. Cream together butter, eggs and sugar. Alternately add flour, baking powder, salt and soda with milk and vanilla. Combine blueberries with 3 tablespoons of flour. Fold into mixture. Fill muffin tins and sprinkle with sugar. Bake 15 to 20 minutes. **Apple Muffins:** Substitute apples for blueberries and sprinkle top with cinnamon and sugar.

STRAWBERRY MUFFINS

Linda Morrow

1 c. chopped fresh strawberries
2 c. sifted flour
2 tsp. baking powder
½ tsp. salt (opt.)
¼ c. sugar
Egg substitute equal to 1 egg (or 1 egg)
¾ c. skim milk
¼ c. canola oil

Combine flour, baking powder, salt and sugar. Combine egg substitute, milk and oil. Add egg mixture to flour mixture. Blend in strawberries. Grease muffin tins liberally. Fill tins ⅔ full with batter. Bake at 375° for 30 minutes or less (test with toothpick). Cool in tins on rack for 5 minutes. Cut around each muffin with greased knife. Remove from tins. Makes 10-12 muffins.

CHUCK'S BLUEBERRY MUFFINS

Charleen Little

½ c. oleo
1¼ c. sugar
2 eggs
½ c. milk
2 c. flour
2 tsp. baking powder
2 c. blueberries
Nuts (opt.)

Cream together oleo and sugar. Add and mix well the eggs and milk (if real thick, add a little more milk). Add flour and baking powder. Mix well by hand. Fold in blueberries. Fill tins to top. Sprinkle with sugar. (I use jumbo muffin tins.) Bake at 350°-375° for 25 minutes. Makes 6 jumbo or 12 regular muffins.

CARROT BRAN MUFFINS

Joanne Blewitt

3 c. flour
1 tsp. baking soda
1 T. cinnamon
4 eggs
1¼ c. dark brown sugar
3 c. finely grated carrots
1½ T. baking powder
½ tsp. salt
2 c. bran
1½ c. vegetable oil
¼ c. molasses
1 c. raisins

Sift together flour, soda, baking powder, salt and cinnamon. Add bran; set aside. Beat eggs. Add oil, sugar and molasses. Add carrots, flour mixture and raisins. Fill 24 greased muffin tins ¾ full. Bake at 350° for 25 minutes.

GINGERBREAD MUFFINS

2 c. flour
1 tsp. baking soda
⅛ tsp. ground allspice
½ c. sugar
½ c. molasses
½ c. milk
1 tsp. baking powder
1 tsp. ground ginger
⅛ tsp. cinnamon
1 stick (½ c.) butter
2 lg. eggs
¼ c. raisins
¼ c. walnuts, chopped

Preheat oven to 425° and butter 12 muffin tins. Into a bowl, sift together flour, baking soda, baking powder and spices. In another bowl with an electric mixer, cream sugar and butter until light and fluffy. Add eggs, one at a time, beating well and scraping down sides of bowl after each addition. Add molasses and milk; beat until combined. Add flour mixture in batches, beating until mixture is combined and fold in raisins and walnuts. Bake 17 minutes.

ZUCCHINI/OATMEAL MUFFINS

Donna Pitkin

2½ c. flour
1½ c. sugar
1 T. baking powder
1 tsp. ground cinnamon
1 med. zucchini, shredded (about ¾ c.)
1 c. chopped pecans
½ c. quick-cooking oats
1 tsp. salt
4 eggs
¾ c. vegetable oil

In a mixing bowl, combine first 7 ingredients. Beat eggs; combine with zucchini and oil. Pour over dry ingredients, stirring only until moistened. Batter will be lumpy. Fill greased muffin cups ¾ full. Bake at 400° for 25 minutes or until toothpick inserted in the center, comes out clean. Cool on wire rack. Yield: 1 dozen.

BLUEBERRY MUFFINS

Marie Newcomb

For 12 muffins, you will need:

1¾ c. all-purpose flour
⅓ c. sugar
2½ tsp. baking powder
½ tsp. salt
1 c. fresh or unthawed, frozen blueberries
¾ c. milk
1 egg
⅓ c. melted butter or margarine

Preparation: In a large bowl, combine flour, sugar, baking powder and salt. Stir in blueberries. Add milk, egg and butter. Mix just until dry ingredients are moistened. The batter will be lumpy. Do not overbeat. Spoon batter into 12 (2½-inch) greased muffin cups. Bake at 400° for 25 minutes or until tops spring back when lightly touched. Serve warm.
Microwave Directions: Prepare as above. Spoon batter into paper-lined microsafe baking or cupcake pan. Don't fill more than ⅔ up. Microwave at MEDIUM-HIGH power for 3 minutes. Let rest for 3 minutes. Microwave at HIGH power for another 2 to 3 minutes or until muffins are done. They will still be a little soft in the center. Let them rest in the pan for a couple of minutes. Serve them warm with butter or honey.

RASPBERRY MUFFINS

Barbara Parker

2½ c. all-purpose flour
3 tsp. baking powder
1½ tsp. baking soda
6 pkts. Sugar Twin sugar substitute
¾ c. skim milk
1 c. nonfat plain yogurt
2 tsp. raspberry flavoring

(continued)

Combine flour, baking powder, baking soda and Sugar Twin in a mixing bowl. Add milk, yogurt and raspberry flavoring. Stir just to blend. Spray a muffin tin with nonstick spray. Divide batter evenly into 18 muffins. Bake at 350° for 20 minutes or until golden brown. Fructose can be used, plus fresh raspberries. Yield: 18 muffins (1 muffin per serving). Exchanges: 1 starch/bread, 77 calories, 0.2 fat, 3 gr. protein, 15 gm. carbohydrate, 149 mg. sodium, 0.43 mg. cholesterol, 0.63 gm. percent calories from fat (dietary). This is a sugar-free recipe.

PUMPKIN MUFFINS (Not Another Like These)

Carolyn Blankenship

Preheat oven to 400°. In small bowl or cup, place ⅓ cup All-Bran with enough milk to cover. Let stand until ready to add.

In 4-cup mixing bowl, place:

2 c. flour
¾ c. sugar
3 tsp. baking powder
½ tsp. baking soda
¼ tsp. cloves
¼ tsp. nutmeg
½ tsp. cinnamon

Mix to combine.

In mixing bowl, place:

3 egg whites
¼ c. cooking oil
⅓ c. water
¾ to 1 c. canned pumpkin

Add the All-Bran mixture and beat with wire whisk. Add dry ingredients to liquids. Stir together. Stir in ⅔ cup dark raisins. Grease and flour 12-cup muffin tin. Spoon into tin. Bake at 400° for 22 minutes.

FEATHER LIGHT MUFFINS

Helen Booth

⅓ c. shortening
½ c. sugar
1 egg
1½ c. cake flour
1½ tsp. baking powder
½ tsp. salt
¼ tsp. ground nutmeg
½ c. milk

Topping:

1 tsp. cinnamon
½ c. butter or margarine

Cream shortening, sugar and egg. Combine dry ingredients; add to creamed mixture alternately with milk. Fill greased muffin pan ⅔ full. Bake at 325° for 20 to 25 minutes or until golden brown. Let cool for 3-4 minutes. Roll warm muffin in melted butter, then in sugar mixture. Serve warm. Yield: 8 to 10 muffins.

PANCAKES WITH BLACK CHERRY SAUCE

The Inn at Coit Mtn.
Judi Tatem

Black Cherry Sauce:

¼ c. sugar
¼ c. cornstarch
1 can pitted black sweet cherries
1 T. (or so) brandy

In a small saucepan, mix sugar and cornstarch. Slowly add the juice from the cherry can, stirring the mixture smooth. Heat and cook until thickened, adding up to ½ cup water to the consistency of a nice sauce. Add cherries and brandy; heat through. Spoon over fluffy pancakes and serve.

OATMEAL PANCAKES

The Inn at Coit Mtn.
Judi Tatem

1½ c. rolled oats
2 c. buttermilk OR sour milk
½ c. flour
1 tsp. sugar
1 tsp. soda
1 tsp. salt
2 eggs

Mix well and let sit to thicken, at least ½ hour or overnight in the refrigerator. Bake slowly on the griddle. Raisins, coconut or nuts are good to add. Sprinkle over pancake before turning. This recipe came from my grandmother's cookbook. Yummy and will last in the tummy all morning.

BIG APPETITE PANCAKES

12 eggs
3 qt. milk
12 c. flour
¾ c. sugar
¾ c. baking powder
2 T. salt
1½ c. vegetable oil

Beat eggs; add milk. Add dry ingredients and oil. Mix well. Spoon batter onto hot greased griddles and brown on both sides. Yield: 85 servings.

POLISH APPLE PANCAKES

Claire Foulsham

1 c. all-purpose flour
1 T. sugar (opt.)
½ tsp. salt
1 egg
1 c. milk
1 T. vegetable oil
5 med. apples, peeled and thinly sliced
Confectioners' sugar (opt.)

In a bowl, combine flour, sugar (if desired) and salt. In another bowl, lightly beat egg; add milk and oil. Add to dry ingredients and stir until smooth. Fold in apples. Pour batter by ½ cupfuls onto a lightly greased hot griddle and spread to form a 5-inch circle. Turn when bubbles form. Cook the second side until golden brown and apples are tender. Sprinkle with confectioners' sugar. Yield: 14-16 pancakes.

BLACKBERRY OATMEAL PANCAKES

2 c. rolled oats
2 c. buttermilk
2 eggs, beaten to blend
¼ c. (½ stick) butter, melted
½ c. all-purpose flour
1 T. sugar
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. ground cinnamon
Pinch of ground nutmeg
Pinch of salt
Vegetable oil
2 c. fresh blackberries OR frozen blackberries, thawed and drained
Warm maple syrup

Mix oats and buttermilk in large bowl. Cover and refrigerate overnight. Whisk eggs and butter into oatmeal mixture. Mix in flour, sugar, baking powder, baking soda, cinnamon, nutmeg and salt. Heat griddle or heavy large skillet over medium-high heat. Lightly brush with oil. Ladle batter by ½-cupfuls onto griddle. Sprinkle some berries over. Cook until batter bubbles and bottom is deep golden brown, about 3 minutes. Turn pancakes and cook until second sides are deep golden brown, about 3 more minutes. Transfer to plates. Repeat with remaining batter and berries. Serve with warm maple syrup. Makes about 8.

Recipe Favorites

Household Tips

Roach Poison: Sprinkle or dust it (using a narrow-spouted plastic squeeze bottle) into moldings and crevices. This kills them slowly (6 days or longer) but surely. They will not develop a resistance to it. Boric acid is not absorbed by your skin or inhaled, but it is poisonous if eaten. Use 2 parts flour, 1 part boric acid powder, and 1/2 part sugar. Mix well or sift.

Refinish Antiques or Revitalize Wood: Use equal parts of linseed oil, white vinegar, and turpentine. Rub into furniture (or wood) with soft cloth and lots of elbow grease.

Stalk the ants in your pantry and seal off cracks where they are entering with putty or petroleum jelly. Try sprinkling red pepper on floors and counter tops.

For ease in sliding, rub wax along sliding doors, windows and wooden drawers that stick.

A simple polish for copper bottom cookware: equal portions of flour and salt made into a paste with vinegar. Keep in refrigerator.

Prevent ice from forming by pouring anti-freeze into the metal slide on your glass door.

Iron cleaner: baking soda on a damp sponge will remove starch deposits. (Cold iron.)

Remove stale odors in the wash by adding washing soda or baking soda.

To clean Teflon: combine 1 cup water, 2 tablespoons baking soda, 1/2 cup liquid bleach and boil in stained pan for 5-10 minutes or till stain disappears. Wash, rinse and dry, and condition with oil before using pan again.

A little instant coffee will work wonders on your furniture. Just make a thick paste of your favorite instant and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be overjoyed at how new and beautiful those pieces will look.

For clogged shower head, try boiling it in 1/2 cup vinegar and 1 quart water for 15 minutes.

For a spicy aroma, toss dried orange and lemon rinds into your fireplace.

SURPRISE FUDGE PIE

Tami Sisum

¾ c. mayonnaise
3 sq. bitter chocolate
3 eggs
¾ c. flour
1½ c. sugar
1 tsp. vanilla

Melt mayonnaise and chocolate in double boiler. Heat oven to 325°. Mix flour and sugar in bowl; add eggs and vanilla. Mix together. Add chocolate mixture. Pour into a pie pan. Bake for 25 minutes.

LEMON MERINGUE PIE

Rose Booth

1½ c. sugar
⅓ c. PLUS 1 T. cornstarch
1½ c. water
3 egg yolks, slightly beaten
3 T. butter
2 tsp. grated lemon peel
½ c. lemon juice

Bake 9-inch pie shell. Heat oven to 700°. Mix sugar and cornstarch in medium saucepan. Gradually stir in water; cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half the hot mixture into egg yolks. Blend into hot mixture in pan. Boil and stir 1 minute. Remove from heat; stir in butter, lemon peel, lemon juice. Pour into baked pie shell. Heap meringue onto hot pie filling; spread over filling, carefully sealing meringue to edges of crust to prevent shrinking or weeping. Bake about 10 minutes or until a delicate brown. Cool away from draft.

Meringue:

3 egg whites
¼ tsp. cream of tartar
6 T. sugar
½ tsp. vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla.

RITA'S APPLE PIE

Rita Gross

6 lg. (or 7 med.) apples, peeled, cored and sliced
⅔ c. sugar
1 level tsp. cinnamon
½ tsp. nutmeg

Mix and put into a heavy saucepan with cover on very low heat, while you mix the pie crust. **Do not add liquid of any kind.** Preheat oven to 475°.

(continued)

For Pie Crust:

2 level c. Gold Medal flour
1 level tsp. salt
1 level T. grated Parmesan cheese
½ c. Mazola vegetable oil
¼ c. milk

Mix just enough to blend the ingredients. Roll ¾ of the dough into a flat ball and roll between 2 sheets of waxed paper to fit a 9-inch glass pie plate. Remove 1 sheet of waxed paper and turn into the pie plate. Trim and gather remaining pie crust into a flat ball and roll between 2 pieces of waxed paper for the top crust and decorate as desired. Fill the pie shell with semi-cooked apples. Dot with butter and add the top crust. Bake high in the oven for 12 minutes or until light brown. Serve warm with French vanilla ice cream.

SHOO-FLY PIE

Syrup:

1 c. molasses
2 eggs
1 c. hot water
1 tsp. soda, dissolved in hot water

Crumbs:

2 c. flour
¾ c. brown sugar
⅓ c. shortening

Fold half of crumbs into syrup; put in pie crust. Then put the rest of crumbs on top. Bake 10 minutes at 400°. Reduce to 350° for 50 minutes. Makes 2 pies.

LEMON BISQUE

Althea Barton

1 can evaporated milk
1 pkg. lemon Jello (or any kind)
1¼ c. boiling water
⅓ c. sugar
⅛ tsp. salt

When Jello starts to thicken, whip milk until stiff and whip Jello mixture into it. Spread graham cracker crumbs in cake pan; pour mixture over and top with more crumbs. Chill and serve plain or with whipped cream.

HONEY PUMPKIN PIE FILLING

Althea Barton

3 eggs (beat well)
½ c. honey
1½ c. strained pumpkin
¼ tsp. ginger
1 tsp. cinnamon
½ tsp. salt
1½ c. milk
1 (9-in.) pie shell (unbaked)

Combine all ingredients and turn into pie shell. Bake in a moderate oven at 350° until set (about 1 hour). Makes 1 (9-inch) pie.

RAISIN PIE

Madeleine Dearden

1 c. raisins
2¼ c. water
1 c. sugar
⅛ tsp. salt
4½ T. flour
1 egg, beaten
3 T. lemon juice
3 T. grated lemon rind

Mix the sugar and flour; add with seasonings to the beaten egg. Add raisins and liquid. Cook in double boiler until mixture thickens. Cool. Pour into pastry-lined pan; adjust top crust. Bake in hot oven (450°) for 10 minutes. Reduce heat to 350° and bake 30 minutes.

PEANUT BUTTER PIE

Joanne Blewitt

Chocolate crust:

1 (6-oz.) pkg. semi-sweet chocolate chips
⅓ c. butter
2½ c. rice cereal

Filling:

2 tsp. chocolate syrup
1 (8-oz.) pkg. cream cheese
1 can sweetened condensed milk
¾ c. peanut butter
1 tsp. vanilla extract
1 c. whipping cream

Chocolate Crust: In saucepan over low heat, melt butter and chocolate chips together; remove from heat. Gently stir in rice cereal until completely coated. Press into bottom and up sides of a greased 9-inch pie plate. Chill 30 minutes. **Filling:** In a bowl, beat cream cheese until fluffy. Beat in condensed milk and peanut butter until smooth. Stir in vanilla. Fold in whipped cream and turn into crust. Drizzle chocolate syrup over top of pie and gently swirl with spoon. Chill 4 hours or until set.

MAPLE BUTTERNUT PIE

Mildred Maxwell

4 eggs, slightly beaten
1 c. sugar
1½ c. maple syrup
2½ tsp. melted butter, cooked
Pinch of salt
½ tsp. vanilla

Mix in order given. Stir in 1 cup butternuts (walnuts may be used). Pour into unbaked 9-inch pie shell in 350° oven. Reduce to 325° about 60 minutes or until just "set" in the middle.

PEANUT BUTTER CUSTARD PIE

Jinny Berquist

½ c. crunchy peanut butter
1 c. powdered sugar
1 baked 9-in. pie shell
1 (3-oz.) pkg. custard mix
2 c. milk
1 c. whipping cream OR whipped topping

Mix peanut butter and sugar until crumbly. Reserve ¼ cup to sprinkle on top of pie. Sprinkle remaining peanut butter mixture into baked pie shell. Prepare custard mix per package directions. Pour into pie shell. Chill until set. Beat cream until stiff. Spread over pie. Sprinkle with reserved peanut butter mixture. Serve chilled.

RHUBARB CUSTARD PIE

Claire Foulsham

3 eggs
3 T. milk
2 c. sugar
3 T. quick-cooking tapioca
Pastry for double-crust 9-in. pie
4 c. diced rhubarb
2 tsp. margarine
Light cream (opt.)
Cinnamon-sugar (opt.)

In a mixing bowl, beat eggs lightly. Blend in milk. Combine sugar and tapioca. Stir into egg mixture. Place bottom pastry in a pie plate. Add rhubarb. Pour egg mixture over rhubarb. Dot with margarine. Cover with top pastry. Make slits in top. If desired, brush pastry with light cream. Bake at 425° for 15 minutes. Reduce heat to 350°. Bake 35-40 minutes longer or until slightly browned. Sprinkle with cinnamon-sugar, if desired. Cool. Store in refrigerator. Yield: 6-8 servings.

SQUASH PIE

Madeline Green

2 c. milk, scalded
1 c. cooked, mashed squash
¾ c. brown sugar
½ c. white sugar
1 T. flour
1 tsp. cinnamon
½ tsp. ginger
Sm. pinch of cloves
½ tsp. salt
2 tsp. vanilla
3 eggs, well beaten
Pat of butter

Beat eggs well. Add flour, sugar, salt, vanilla and spices. Scald milk; add butter and squash. Pour into egg mixture; mix well. Pour into 9-inch pastry shell. Bake 10 minutes at 375°. Reduce to 350° and bake for 30 more minutes.

SOUR CREAM APPLE PIE

2 eggs
1 c. (8 oz.) sour cream
1 tsp. vanilla
3 c. chopped, peeled apples
3 T. butter, melted
1 c. sugar
6 T. flour, divided
¼ tsp. salt
1 unbaked pie shell (9 in.)
¼ c. brown sugar

In a large bowl, beat eggs. Add sour cream. Stir in sugar, 2 tablespoons flour, vanilla and salt; mix well. Stir in apples. Pour into pie shell. Bake at 375° for 15 minutes. Meanwhile, combine butter, brown sugar and remaining flour. Sprinkle over top of pie. Return to oven for 20-25 minutes or until filling is set. Cool completely on a wire rack. Serve or cover and refrigerate.

COCONUT CUSTARD PIE

1 (9-in.) unbaked pastry crust
2½ c. milk
½ c. sugar
3 eggs
1½ tsp. vanilla
½ tsp. salt
¼ tsp. nutmeg
1 c. coconut
Sweetened whipped cream

In bowl, combine milk, sugar, eggs, vanilla, salt and nutmeg; beat well to blend. Sprinkle coconut into pastry shell. Pour egg mixture over coconut. Bake at 425° for 20-25 minutes or until knife inserted in center comes out clean. Cool. Serve garnished with whipped cream.

NO-COOK COCONUT PIE

2 (3.4-oz.) pkgs. instant vanilla pudding mix
2¾ c. cold milk
1 tsp. coconut extract
1 (8-oz.) carton frozen whipped topping, thawed
½ c. flaked coconut
1 graham cracker crust (9 in.)
Toasted coconut

In a large mixing bowl, beat pudding mixes, milk and coconut extract on low speed until combined. Beat on high for 2 minutes. Fold in whipped topping and coconut. Pour into the crust. Sprinkle with toasted coconut. Chill until serving time. Refrigerate leftovers.

BOB HOPE'S LEMON PIE

Combine in double boiler:

1 c. PLUS 2 T. sugar
3 T. cornstarch

Slowly add:

1 c. boiling water

Stir until thick.

4 egg yolks, beaten slightly
2 T. butter
Rind of 1 lemon, grated
4 T. lemon juice
¼ tsp. salt

Add above ingredients gradually, stirring for 2 or 3 minutes. Pour into a baked pie shell.

SOUTHERN PECAN PIE

1 c. white corn syrup
1 c. dark corn syrup
1 c. dark brown sugar
Dash of vanilla
⅓ c. melted butter
1 c. (heaping) shelled pecans
3 eggs
Pinch of salt

Mix above ingredients well; pour into an unbaked 9-inch pastry pie shell and bake in 350° oven for 45-50 minutes. Cool and top with whipped cream or ice cream.

SOUR CREAM RAISIN PIE

1 (9-in.) pie shell, unbaked
1 c. light brown sugar
1½ T. flour
¼ tsp. cloves
3 eggs
1½ c. raisins
½ tsp. salt
2 tsp. cinnamon
¼ tsp. nutmeg
1½ c. sour cream

Combine sugar, flour, salt, cinnamon, nutmeg and cloves. Beat eggs until thick and fluffy. Blend in sugar mixture. Fold in sour cream and raisins. Pour filling into pie shell. Bake in 350° oven for 50-60 minutes until a knife inserted 1 inch from edge comes out clean. Cool on rack. Yield: 6-7 servings.

FRESH BLUEBERRY PIE

Donna Pitkin

1 c. sugar
¼ c. flour
¼ tsp. salt
½ tsp. ground cinnamon
4 c. fresh blueberries
1 T. lemon juice
Pastry for 2-crust 9-in. pie
2 T. butter
½ tsp. grated lemon rind

Mix all ingredients, except butter and pastry. Roll out half the pastry ⅛ inch thick and line 9-inch pie pan. Pour in berry mixture. Dot with butter or margarine. Cover with the remaining pastry. Trim, turn under and flute edge. Cut a gash in top crust to allow steam to escape. Bake in preheated hot oven (425°) for 40 minutes or until crust is brown.

SQUASH CUSTARD PIE

Donna Pitkin

1 c. mashed, cooked winter squash
1 c. whipping OR heavy cream
1 c. sugar
1 tsp. ground ginger
½ tsp. ground nutmeg
1 unbaked pie shell
3 eggs, lightly beaten
1 tsp. ground cinnamon
Dash of salt
Whipped cream OR topping for garnish

In a mixing bowl, combine all ingredients, except for the pie pastry and additional whipped cream. Pour into the pastry; bake at 375° for 10 minutes. Reduce heat to 350° and bake for 45 minutes or until set. Cool on a wire rack. Chill. Serve with a dollop of whipped cream. Yield: 8 servings.

MILLION DOLLAR PIE

Edith Rossiter

1 lg. can crushed pineapple
1 can sweetened condensed milk
1 c. chopped walnuts
⅓ c. lemon juice
1 lg. carton Cool Whip

Do not drain pineapple; mix all ingredients together. Pour into prepared graham cracker crust. Chill and serve. Makes 2 pies. Can put few chopped walnuts or halved cherries on top.

CHERRY PIE

2 (16-oz.) cans tart cherries
1 c. sugar
3 T. quick-cooking tapioca
¼ tsp. almond extract
¼ tsp. salt
Red food coloring (opt.)
1 T. butter or margarine

Drain cherries, reserving ¼ cup juice. Mix cherries, juice, sugar, tapioca, extract, salt and food coloring, if desired. Pour into a 9-inch pie crust. Dot with butter. Top with a lattice crust. Bake at 375° for 55-60 minutes.

BANANA CREAM PIE

¾ c. sugar
⅓ c. flour
¼ tsp. salt
1 tsp. vanilla
3 med. firm bananas
2 c. milk
3 egg yolks, lightly beaten
2 T. butter or margarine
1 pastry shell (9 in.), baked
Whipped cream
Additional sliced bananas

In a saucepan, combine sugar, flour and salt. Stir in milk and mix well. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a boil; boil for 2 minutes. Remove from the heat. Stir a small amount into egg yolks; return all to saucepan. Cook for 2 minutes, stirring constantly. Remove from heat; add butter and vanilla. Cool slightly. Slice the bananas into pastry shell. Pour filling over. Cool. Before serving, garnish with whipped cream and bananas. Refrigerate leftovers.

FRESH PEACH PIE

1 c. sugar
2 T. cornstarch
1 c. water
1 pastry shell (9 in.), baked
Whipped cream (opt.)
1 (3-oz.) pkg. peach flavored gelatin
3 c. sliced, peeled ripe peaches

(continued)

In a saucepan, combine sugar, cornstarch and water until smooth. Cook and stir over medium heat until bubbly and thickened. Remove from the heat; stir in gelatin until dissolved. Cool. Arrange peaches in crust. Pour filling over peaches. Chill until set, about 2 hours. Serve with whipped cream, if desired.

PEAR PIE

1 c. sugar, divided
2 T. lemon juice
½ tsp. grated lemon peel
½ c. flour
½ tsp. cinnamon
¼ tsp. mace
¼ tsp. coriander
6 c. sliced, peeled ripe pears
1 unbaked pastry shell (9 in.)
⅓ c. butter or margarine
Vanilla ice cream

In a bowl, combine ½ cup sugar, lemon juice (and peel) and coriander. Add pears and toss; spoon into pie shell. In a bowl combine flour, cinnamon, mace and remaining sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle over pears. Bake at 400° for 45 minutes or until pears are tender. Serve warm or cold with ice cream, if desired.

HARVEST CRANBERRY PIE

Rita D. Gross

3 c. fresh cranberries
2 c. apples, pared, cored and diced
1½ c. sugar
3 T. flour
¼ tsp. salt
2 T. butter
Grated rind of ½ lemon
¼ c. water

Combine ingredients in a heavy saucepan on low heat while you make the pie crust. Fill pastry-lined 9-inch pie plate with semi-cooked filling. Bake in preheated oven at 475° for 12 minutes or until golden brown. Serves 6.

PECAN PIE

Robyn Foulsham

½ c. granulated sugar
1 c. dark corn syrup
3 eggs
4 T. butter
1 tsp. vanilla
1 c. broken pecans

Cook sugar and syrup until thickened. Beat eggs and add slowly to hot syrup, beating constantly. Add vanilla, butter and nuts. Pour into unbaked pie shell. Bake in preheated 450° oven for 10 minutes. Reduce to 300° for 35 minutes.

SOUR CREAM CHEESE PIE

Janice Bryk

1 (8-oz.) pkg. cream cheese
⅓ c. sugar
1 (8-oz.) carton sour cream
2 tsp. vanilla
3 c. Cool Whip
1 graham cracker crust
1 (26-oz.) can fruit topping

Beat cheese until smooth; gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping, blending well. Spoon into crust. Chill until set, at least 4 hours. Top with fruit topping prior to serving.

RHUBARB CUSTARD PIE

Madeline Green

1½ c. sugar
¼ c. flour
¼ tsp. nutmeg
Dash of salt
3 eggs
4 c. (1-in.) slices rhubarb

Mix sugar, flour, nutmeg and salt. Add to the beaten eggs; mix until smooth. Stir in the rhubarb. Put in 9-inch pastry shell and dot with butter. Put top pastry shell on. Bake at 400° for 50 minutes.

CHOCOLATE BANANA CREAM PIE

1 chocolate pie crust
2 med. bananas
1¾ c. milk
1 (4-serving) pkg. Jello vanilla instant pudding
1 (8-oz.) tub chocolate-flavored Cool Whip, thawed

Arrange bananas on bottom of crust; set aside. Pour milk into medium bowl; add pudding mix and beat with wire whisk 1 minute or until well blended. Pour mixture at once into crust. Cover with Cool Whip. Refrigerate 3 hours or until set. Makes 6 to 8 servings.

FLUFFY ORANGE COCONUT PIE

Elaine Nelson

1 (11-oz.) can mandarin orange sections, drained
2¾ c. cold milk, divided
2 env. Dream Whip whipped topping mix
2 (3.4-oz.) pkgs. vanilla instant pudding
½ c. Baker's Angel Flake coconut
1 (9-in.) baked pastry shell, cooled

(continued)

Dice orange sections, reserving several for garnish, if desired. Blend 1 cup milk and whipped topping mix in large mixer bowl; beat at high speed about 4 minutes or until topping thickens and forms peaks. Add 1¾ cups milk and pudding mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Fold in oranges and coconut. Spoon into pastry shell. Chill at least 4 hours. Garnish with reserved orange section.

RHUBARB SUPREME PIE

Connie Howard

2 c. sliced rhubarb
1¼ c. sugar
Yolks of 3 eggs, slightly beaten (set aside whites for meringue)
2 T. flour
3 T. sweet cream (or milk)
¼ tsp. salt

Combine and cook in double boiler or microwave until thick. Cool and pour into baked pastry shell. Top with meringue of 3 egg whites and 6 tablespoons sugar. Brown in moderate oven at 350°.

KEY LIME PIE

1 (9-in.) baked pie shell
4 egg yolks
1 (14-oz.) can condensed milk
½ tsp. grated lime peel or lemon peel
½ c. PLUS 2 T. key lime juice
1 c. heavy cream
1 T. sugar

Preheat oven to 350°. Mix together the egg yolks, condensed milk and peel. Slowly stir in the lime juice. Pour filling into pie shell and bake for 20 minutes. Let cool completely. Refrigerate 2 hours minimum. Serve with heavy cream.

DANISH APPLE PIE

Bonnie Dennehy

1 egg
½ c. flour
1 tsp. baking powder
½ tsp. vanilla
1 c. apples, cubed
½ c. nuts
¼ tsp. cinnamon
¼ tsp. salt

Mix egg and sugar. Add salt, flour, baking powder, ½ of the nuts, apples and vanilla. Spread in 8-inch pie plate. Sprinkle sugar and rest of nuts on top. If desired, add a little cinnamon to sugar topping. Serve warm with ice cream. Bake at 350° for 20-30 minutes.

APPLE CREAM PIE

Connie Howard

Cook about 6 apples (peeled and quartered) with ½ cup sugar until soft. Put in unbaked pie shell. Dot with butter. Sprinkle with cinnamon.

Mix together:

1 c. milk
½ c. sugar
1 T. flour

Pour over apples. Bake at 375° until custardy.

LEMON CHEESECAKE PIE

1 (12-oz.) can undiluted evaporated milk
1 (3½-oz.) pkg. instant lemon pudding mix
2 (8-oz.) pkgs. softened cream cheese
1 (6-oz.) can thawed lemonade concentrate
1 deep-dish pie crust, either reg. crust OR graham cracker crust, baked
1 (8-oz.) carton Cool Whip
1 lemon

In a large mixing bowl, beat lemon concentrate and cream cheese until light. In a smaller bowl, beat lemon pudding mix and evaporated milk. Beat 2 minutes. Add the pudding mix and evaporated milk. Beat 2 minutes. Add the pudding mixture to cheese mixture. Beat until light and fluffy. Pour filling into crust. ring the pie with Cool Whip. If desired, grate lemon peel on the top. Chill.

PUMPKIN PIE

Anne Mayo

1 c. sugar
½ tsp. salt
1½ tsp. cinnamon
½ tsp. ginger
½ tsp. allspice
½ tsp. cloves
1½ c. pumpkin
1⅔ c. evaporated milk
2 eggs

Mix all ingredients. Put in 9-inch pie plate. Bake at 450° for 10 minutes, then at 325° for 35 minutes or until knife inserted comes out clean.

GOLDEN MAPLE PIE OR PUDDING

1 (9-in.) bottom pre-baked pie shell
1 c. pure maple syrup
2 eggs
2 c. whole milk
2 T. cornstarch

(continued)

In small to medium-size saucepan, scald 1 cup whole milk. Set on low while in medium-sized mixing bowl, mix 1 cup cold milk and cornstarch, egg yolks and maple syrup. In small bowl, whip egg whites, ¼ teaspoon sugar and ¼ teaspoon maple syrup to peaks. Set in refrigerator. Add maple syrup mixture into scalded milk still on burner. Turn on to medium, stirring constantly, until it thickens, caring not to scorch or burn. When thick, pour into baked pie crust. Add peaked whites of eggs as meringue on top and bake 10 minutes in oven at 400°. Serve cool. **For Pudding:** Pour mixture after thickened on burner, into custard dishes. Add egg whites. Bake 10 minutes. Or mix whole eggs into recipe. Pour into serving dishes. Serve hot or cold.

MAPLE RHUBARB MERINGUE PIE

8 c. diced, uncooked rhubarb
1 c. maple syrup
1 c. sugar
6 eggs, separated
1 c. white flour
2 tsp. cinnamon
1 tsp. nutmeg
1 pie crust for 9 to 10-in. pie

Meringue:

4 to 6 egg whites
¼ tsp. cream of tartar
6 to 8 T. powdered sugar

In a saucepan, cover rhubarb with water and bring to a boil. When rhubarb gets soft, remove from heat and drain off liquid. Cream sugar into egg yolks; add maple syrup and spices. Gradually add flour. Mix cooked rhubarb into egg-syrup-sugar mixture. Pour into pie shell and bake at 325° for 1 hour. **To make meringue:** Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Add meringue to top of pie after it has baked, but is still hot. Bake at 350° for an additional 10 to 15 minutes. Watch your time; it browns quickly! This pie is a favorite or ours. It's rich creamy texture, combines 2 favorite New England taste sensations: maple syrup and rhubarb. This recipe may also be "cut" in half for a smaller pie or we often use it to make tiny "tart" pies in individual pie shells.

STRAWBERRY-RHUBARB PIE

1 T. Minute Tapioca
1⅓ c. sugar
¼ tsp. salt
1 T. grated orange peel
1 T. melted butter
4 c. rhubarb, cut in ½-in. pcs.
2 c. sweetened strawberries
1 (2-crust) pie

When the washed rhubarb is cut, put in a good-size dish and pour boiling water over rhubarb. Let set for 20 minutes. Then drain well. Combine all ingredients and let set 15 minutes. Put in uncooked pie

(continued)

shell. Cover with well-vented top crust. Bake 15 minutes at 450°, then 30 minutes at 350°.

MIRACLE COCONUT PIE

4 eggs
2 c. half & half
1 c. sugar
1 c. flaked coconut
½ c. flour
2 T. butter or margarine, melted
1 tsp. vanilla extract
½ tsp. baking powder
¼ tsp. salt
Dash of nutmeg

Preheat oven to 324°. Grease a 9½ x 1½-inch deep-dish pie plate. Place on a cookie sheet. In a large bowl, combine all ingredients until well mixed. Pour into pie plate and bake 55 to 60 minutes or until toothpick inserted in center comes out clean.

CREAMY PUMPKIN PIE

2 eggs
2 c. cooked pumpkin
½ c. light brown sugar
⅛ c. molasses
½ tsp. salt
2 tsp. pumpkin pie spice
1 T. oleo
1 (12-oz.) can evaporated milk
1 (9-in.) unbaked pie shell
Whipped cream

Put the eggs, pumpkin, light brown sugar, molasses, salt, pumpkin pie spice, oleo and milk in blender; blend thoroughly. Pour into unbaked crust. Bake at 425° for 15 minutes, then at 350° for 45 minutes. When cool, cover with whipped cream or substitute.

RHUBARB CREAM PIE

1 unbaked pie crust (top and bottom)
4 c. rhubarb, cut in 1-in. pcs.
⅔ c. sugar
2 T. flour
2 egg yolks

This recipe is both absolutely delicious and disgracefully easy to make, especially if you buy a frozen pie crust. Combine all ingredients, except rhubarb and beat. Put rhubarb in crust and spread the other ingredients over the fruit. Make a lattice top crust and place over all. Bake at 400° for 20 minutes; then bake at 350° for 20 minutes.

BLUEBERRIES & CREAM PIE

4 c. fresh OR partially thawed frozen blueberries
⅔ c. sugar
¼ c. flour
½ tsp. cinnamon
¼ tsp. salt
½ c. heavy OR whipping cream
½ c. milk
Sweetened whipped cream

Preheat oven to 400°. Pour blueberries into pie shell. In small bowl, combine sugar, flour, cinnamon and salt. Stir in heavy cream and milk with wire whisk. Mix until smooth. Pour over berries. Bake 45 minutes. If edge begins to get brown, cover with strips of foil. Cool on wire rack; refrigerate. Serve garnished with whipped cream. Decorate with blueberries and mint leaves, if desired. Each piece contains 415 calories.

LATTICE RHUBARB PIE

5 c. rhubarb, cut in ½-in. pcs.
1½ c. sugar
3½ T. tapioca OR cornstarch
1 T. lemon juice
Dash of salt
Pastry for 2-crust pie
2 T. butter or margarine

Combine rhubarb, sugar, tapioca or cornstarch, lemon juice and salt; let stand while making pastry. Roll half the dough to a 12-inch circle; fit into 9-inch pie plate; trim crust ½ inch larger than pan. Roll remaining pastry ⅛ inch thick and cut into ½-inch wide strips. Pour filling into pastry-lined pie plate. Dot with butter or margarine. Place strips in lattice design on top of filling. Moisten ends of strips and press to edge of bottom crust. Bring edge of bottom crust up and over ends; flute edge. Bake on bottom shelf in hot oven (425°) for about 45 minutes, or until syrup boils with heavy bubbles that do not burst. Makes 1 (9-inch) pie.

PECAN OR WALNUT PIE

5 eggs
1 bottle dark Karo (16 oz.)
1 c. sugar
⅓ c. melted butter
1½ c. pecans or walnuts

Beat eggs, Karo, sugar and butter together. Fold in pecans or walnuts. Pour into 9-inch unbaked pie shell. Bake for 30 minutes at 375°; then lower heat to 300° for 25 to 30 minutes. (Center of pie will be slightly soft.)

CRANBERRY PIE

2 c. whole cranberries
½ c. sugar
½ c. chopped walnuts
2 eggs
1 c. sugar
1 c. flour
½ c. margarine, melted
¼ c. shortening, melted

So easy and delicious! Spread cranberries in a well-greased 10-inch pie plate. Sprinkle with sugar and nuts. In a separate bowl, beat eggs. Gradually beat in sugar. Add flour, butter and shortening, beating well. Pour mixture over cranberries and bake at 325° for 1 hour. Good served warm or cold, plain or with vanilla ice cream.

HAWAIIAN CHEESECAKE

Elaine Nelson

1½ c. cookie crumbs
¼ c. margarine, melted
1 pkg. unflavored gelatin
2 eggs
¾ c. sugar
2 (8-oz.) pkgs. cream cheese, softened
1 c. dairy sour cream
1 sm. can pineapple juice

Sprinkle gelatin over pineapple juice; heat to soften. Beat in eggs and sugar. Cook and stir over low heat until mixture thickens. Cool. Beat in 2 teaspoons lemon zest, cream cheese, sour cream and 1 tablespoon lemon juice. Turn filling into prepared crust. Chill until firm.

NEW YORK CHEESE CAKE

Debbie Lessard

2 c. graham cracker crumbs
½ c. butter or margarine
1 c. sugar
2 lbs. cream cheese
1 tsp. vanilla
1 c. sour cream
2 lg. eggs, lightly beaten
2 T. cornstarch

Preheat oven to 450°. **Crust:** Mix crumbs, butter and 2 tablespoons sugar; press in pan. Chill in freezer. **Filling:** Beat cheese and sugar until smooth. Beat eggs, vanilla, cornstarch. Add sour cream. Pour on crust and bake 10 minutes. Reduce oven to 200° and bake for 45 minutes. Turn off oven; allow to cool with door open a little, for 3 hours. Then chill in icebox.

CHEESECAKE

Cristi Desmarais

3 (8-oz.) pkgs. cream cheese
¾ c. sugar
2 T. flour
3 eggs
2 T. milk
1 tsp. vanilla

Crust:

1 c. graham cracker crumbs
3 T. sugar
3 T. melted margarine

Crust: Combine crumbs, sugar and margarine; press into bottom of 9-inch springform pan. Bake at 325° for 10 minutes. Remove from oven. Increase heat to 450°. Combine softened cream cheese, sugar and flour. Mix at medium speed until well blended. Add eggs, one at a time; mix well after each. Blend in milk and vanilla. Pour mixture over crust. Bake at 450° for 10 minutes. Reduce oven to 250°. Continue baking 25-30 minutes. Loosen rim of pan. Cool cake before removing. Chill. Add topping.

MOCHA CHEESECAKE

Marie Newcomb

For 1 cake, 6 to 8 servings, you will need:

1½ c. chocolate wafers, finely crushed
⅓ c. butter
½ T. granulated sugar

Filling:

2 (1-oz.) sq. sweet chocolate
2 (8-oz.) pkgs. cream cheese
3 eggs
¾ c. sugar
2 to 3 tsp. instant coffee
Dash of salt

Chocolate cookies for garnish
Mint leaves for garnish
Raspberries or other berries for garnish
Chocolate leaves for garnish

Preparation: Combine wafer crumbs, butter and sugar. Butter sides and bottom of an 8-inch springform pan. Press crumb mixture evenly onto bottom of pan. Melt chocolate over hot, but not boiling, water. Stir until smooth. Beat cream cheese until soft and smooth. Add eggs, one at a time to cream cheese. Gradually add sugar, mixing until well blended. Add melted chocolate, instant coffee and salt. Stir until blended. Turn mixture into prepared pan. Bake cake at 350° in center of oven for about 40 minutes or until cake center is almost set. It will firm when chilled. Let cheesecake cool on counter for about 45 minutes. Cover and chill for at least 4 hours or overnight. Remove sides of pan. Garnish with chocolate leaves and/or fresh raspberries.

CHOCOLATE MINT CHEESECAKE

Crust:

2½ c. chocolate wafer crumbs
6 T. sugar
⅔ c. melted butter

Filling:

½ c. soft butter
2 lbs. soft cream cheese
1 c. sugar
4 eggs
½ tsp. peppermint extract
1 T. lemon juice

Chocolate Mint Layer:

¼ c. water
¼ c. brown sugar
1 stick sweet butter
1 (10-oz.) pkg. chocolate mint chips
2 tsp. vanilla
¾ c. light cream
2 egg yolks
Garnish (opt.)

Sprigs of fresh mint
Whipped cream

Crust: Combine ingredients and press into 1-inch springform pan on bottom and sides. **Filling:** Whip ingredients and fill the prepared springform pan. Bake at 300° for 35 minutes. Turn oven off; leave door closed, cool for 35 minutes. Remove from oven and cool to room temperature. Melt together in saucepan the water, brown sugar, butter and chips. Remove from heat. Slowly whisk in vanilla, cream and egg yolks. Spread this chocolate mint sauce over cheesecake. May not need all of it. Chill cheesecake for 8 hours or more before slicing. Ripening improves flavor. **To serve:** Remove ring from pan. Do not remove disk from bottom. Place cheesecake on serving dish. Right before serving, pipe whipped cream around base and top outside edge of cheesecake. Arrange sprigs of fresh mint as a garnish.

GLAZED CHOCOLATE PUFFS

1 lb. cream cheese
¾ c. sugar
2 eggs
1 tsp. vanilla
24 vanilla wafers
1 can pie filling
Cupcake liners for muffin tin

Preparation Time: 30 minutes. You may use light cream cheese and pie filling if you wish. With mixer, whip cream cheese, sugar, eggs and vanilla together. Put 1 vanilla wafer in the bottom of each cupcake liner (foil baking cups are best for this recipe, or use 2 paper liners). Fill the cupcake cups ¾ full of cheese mixture. It rises slightly during baking so leave enough room for glaze. Bake 10 minutes at 375°. They are done when they look slightly "dry" on top and don't "wiggle" when the

(continued)

pan is tapped gently. Cool and cover with pie filling. Approximately (?) blueberries per cheesecake. Chill. Makes 24.

CUP CUSTARD

Jinny Berquist

2 eggs
⅔ c. dry milk
Sweetener to equal ¼ c. sugar
1 tsp. vanilla
1½ c. hot water
Nutmeg
⅛ tsp. salt

This may also be made with regular sugar. Mix together powdered milk, sweetener (sugar), eggs, salt and vanilla. Stir in water; mix well. Pour into 4 custard cups. Sprinkle with nutmeg. Put the cups in a pan of hot water and bake 50-55 minutes at 350°. When kitchen knife comes out clean when inserted in center and custard is well set, it is done.

OLD-FASHIONED RHUBARB COBBLER

Filling:

5 c. rhubarb, cut in ½-in. pcs.
1½ c. sugar
3½ T. cornstarch OR tapioca
Dash of salt
1 c. water
1 T. lemon juice
2 T. butter or margarine

Crust:

1½ c. sifted all-purpose flour
2 tsp. baking powder
½ tsp. salt
2 T. sugar
½ c. shortening
½ c. milk

Combine rhubarb, sugar, cornstarch or tapioca, salt, water and lemon juice in saucepan; cook, stirring occasionally, until mixture comes to boiling. Remove from heat; let stand while making crust. Sift flour, baking powder, sugar and salt into bowl. Cut in shortening until fine. Add milk; stir until soft dough is formed. Turn out onto floured board; knead 30 seconds. Roll out to 9 x 11-inch rectangle. Pour rhubarb filling into lightly-greased 9 x 11-inch flat casserole; dot with butter or margarine. Place crust on top of fruit; cut several slits in crust. If desired, mix 2 tablespoons sugar and ½ teaspoon cinnamon; sprinkle over dough. Bake in hot oven (425°) for 20 to 25 minutes or until golden brown. Serve warm with cream. Makes 8 servings.

RHUBARB CRISP

Filling:

1½ c. sugar
3 T. flour
¼ tsp. salt
1 T. lemon juice
2 eggs, beaten
1 T. butter or margarine
4 c. rhubarb, cut in ½-in. pcs.

Topping:

¾ c. sugar
½ c. flour
2 tsp. grated orange rind
⅓ c. softened butter or margarine

Make Filling: Combine sugar, flour, salt, lemon juice, eggs and butter or margarine; mix well. Mix in rhubarb. Pour into an 8 x 8 x 2-inch pan or 9-inch pie plate. **Make Topping:** Mix until crumbly the sugar, flour, orange rind and butter or margarine. Sprinkle over filling. Bake in moderate oven (375°) for 45 to 50 minutes or until golden. Makes 6 servings.

QUICK CHERRY DESSERT

Marie Newcomb

For 1 (13 x 9-inch) cake, 16 generous servings, you will need:

1 c. (2 sticks) butter or margarine
1½ c. granulated sugar
4 eggs
1 tsp. almond extract
2 c. all-purpose flour
2 tsp. baking powder
1 (21-oz.) can cherry pie filling
Powdered sugar to dust over top (opt.)

Tips: For blueberry dessert, substitute blueberry pie filling for the cherry filling. **Preparation:** In a large mixing bowl, cream together the butter and sugar. Add the eggs. Beat until light and fluffy. Add the almond extract. Stir in the flour and baking powder. Mix until smooth. Butter a 13 x 9-inch cake pan. Turn the mixture into the pan. Spoon the pie filling into the cake, in 16 spots, spacing 4 spoonfuls evenly in each direction. Bake at 350° for 45 to 50 minutes or until golden and cake tests done. Filling will sink into the cake while baking. To serve, cut into 16 pieces. Place bottom side up on serving plate. Dust with powdered sugar, if used. Dust with powdered sugar, if used. Spoon slightly sweetened whipped cream over each serving, if desired. This is great served warm!

APPLE COBBLER

3 c. flour
1 c. sugar, divided
1½ tsp. baking powder
½ tsp. salt
½ c. butter or margarine
8 c. thinly sliced, peeled baking apples

Topping:
1 T. milk
¾ tsp. sugar
2 eggs
1 T. vanilla
3 to 4 T. milk
2 T. quick-cooking tapioca
½ tsp. cinnamon
¼ tsp. cinnamon

In a bowl, combine flour, ¼ cup sugar, baking powder and salt. Cut in butter until crumbly. In another bowl, lightly beat eggs and vanilla. Add to crumb mixture. With a fork, gently mix in milk to moisten. Stir until dough forms a ball. Press half of the dough into the bottom of a greased 13 x 9-inch baking pan. Chill the remaining dough. Toss apple with tapioca, cinnamon and remaining sugar. Place over dough in pan. On a lightly floured surface, roll chilled dough to fit top of pan. Place over apples. Brush with milk or combine sugar and cinnamon and sprinkle top. Bake at 350° for 45-50 minutes or until apples are tender and crust is golden.

BANANAS FOSTER

Pauline's Restaurant
S. Burlington, VT

¼ c. (½ stick) unsalted butter
¼ c. firmly packed brown sugar
½ tsp. ground cinnamon
¼ c. dark rum
¼ c. creme de banana liqueur
4 ripe bananas, peeled and sliced
Vanilla ice cream

Stir butter with sugar and cinnamon in heavy large skillet over medium heat until melted. Add dark rum and liqueur; simmer until sauce thickens, stirring occasionally, about 5 minutes. Add bananas and stir to coat. Scoop ice cream into dishes. Spoon sauce and bananas over. Serve immediately.

PEACH COBBLER

Maie Kovaks

2 c. peaches
½ c. sugar
1 c. self-rising flour
1 c. sugar
1 c. buttermilk
2 T. oil
1 stick butter

(continued)

Cut peaches into slices. Add ½ cup sugar. Mix flour, sugar and buttermilk. Add 2 tablespoons oil. Grease baking dish. Put peaches in baking dish. Pour flour mixture on top. Add 1 stick of butter on top of mixture in pieces. Bake at 350° for 45 minutes.

HAWAIIAN DESSERT

1 (18¼-oz.) pkg. yellow cake mix
3 (3.4-oz.) pkg. instant vanilla pudding mix
1 (20-oz.) can crushed pineapple, well drained
2 c. flaked coconut, toasted
4 c. cold milk
1½ tsp. coconut extract
1 (8-oz.) pkg. cream cheese, softened
2 c. heavy cream, whipped and sweetened

Mix cake batter according to package directions. Pour into 2 greased 13 x 9 x 2-inch baking pans. Bake at 350° for 15 minutes or until the cake tests done. Cool completely. In a large mixing bowl, combine pudding mixes, milk and coconut extract; beat 2 minutes. Add the cream cheese and beat well. Stir in pineapple. Spread over the cooled cakes. Top with whipped cream. Sprinkle with coconut. Chill for at least 2 hours. Yield: 24 servings.

RHUBARB CRUNCH

1 c. flour
¾ c. uncooked oats
1 c. brown sugar
½ c. butter, melted
1 tsp. cinnamon
4 c. diced rhubarb
1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla

Mix together flour, oats, brown sugar, butter and cinnamon until crumbly. Press half of crumbs into 9-inch square or 11 x 7-inch pan. Cover with rhubarb. In a saucepan, combine granulated sugar, cornstarch, water and vanilla; cook, stirring, until thick and clear, about 10 minutes. Pour over rhubarb; top with remaining crumbs and bake at 350° for 1 hour. Cut into squares and serve with whipped cream or ice cream.

RHUBARB CRISP

1 c. sugar
¾ c. flour, divided
¾ tsp. cinnamon
½ tsp. baking soda
⅓ c. butter or margarine, melted
4 c. chopped fresh or frozen rhubarb
¾ c. brown sugar
½ tsp. baking powder

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In a bowl, combine sugar, 1 tablespoon flour and cinnamon. Add rhubarb; toss. Place in a greased 13 x 9 x 2-inch baking dish. In a bowl, combine brown sugar, baking powder, baking soda and remaining flour; stir in butter. Sprinkle over rhubarb. Bake at 350° for 40 minutes or until rhubarb is tender. Yield: 10-12 servings.

LOUIS BERG CAFE BREAD PUDDING

Claire Foulsham

2 eggs, beaten
2 c. milk
¼ c. sugar
⅓ c. raisins
3-4 c. broken bread, rolls or doughnuts

Combine first 4 ingredients in a large bowl. Blend in pieces of bread, rolls or doughnuts. Pour mixture into a 9 x 9 x 2-inch baking pan. Bake at 350° for 45 minutes or until set. Yield: 6 servings.

SUMMER BREEZE

Charleen Little

1 box graham crackers
1 pkg. instant vanilla pudding (any flavor pudding you like)
1 can chocolate frosting, warmed
Nuts (opt.)
8 oz. Cool Whip

Prepare pudding as directed on package. Fold pudding into Cool Whip. Set aside. Line a 13 x 9-inch cake pan with a layer of graham crackers. Spread ½ the pudding mixture on crackers. Layer crackers and pudding again. Place 3rd layer of crackers. Top with frosting and nuts. Chill overnight.

BLUEBERRY CRISP

4 c. fresh or frozen blueberries
¾ c. packed brown sugar
½ c. flour
¼ c. quick oats
½ tsp. cinnamon
¼ c. soft butter or margarine
1 T. lemon juice

Put blueberries in shallow baking dish or deep 9-inch pie pan. Sprinkle with lemon juice, if desired. Blend brown sugar, flour, oats and cinnamon. Cut in soft butter or margarine. Sprinkle on berries. Bake in 375° oven for 25 minutes. Serve warm.

OLD-FASHIONED APPLE DUMPLINGS

4-5 lg. Granny Smith apples

Group 1:

2 c. flour
2 tsp. baking powder
1 tsp. salt
⅔ c. shortening
½ c. milk

Group 2:

1½ c. Karo syrup
1½ c. water
3 T. butter
¼ tsp. cinnamon
¼ tsp. nutmeg

Mix all ingredients in Group 1 until flour is moistened. Separate dough into 4-5 balls. Roll out balls of dough into "pie-shaped" rounds. Core the apples. Place apple in middle of dough round. Put all ingredients in Group 2 into saucepan; heat until hot and well mixed. Pour some of mixture over top of apple (which has been placed in pan with dough round). Then bring sides of dough up to cover the top of apple. When all apples are covered, pour remaining mixture over the tops of dough. Bake at 375° for 35 minutes. Serve warm with cream and sugar (optional) over the top. This is an old-fashioned Pennsylvania Dutch recipe that has been in my family for generations. The smell that fills the house when these are baking, is enough to make your mouth water.

RHUBARB DESSERT

1¼ c. oatmeal
1 c. brown sugar
½ tsp. cinnamon
1¼ c. flour
⅔ c. margarine
1½ c. sugar
1½ c. water
3 T. cornstarch
1 tsp. vanilla

Mix the oatmeal, brown sugar, cinnamon, flour and margarine as for pie crust. Reserve ⅓ cup for top. Press balance in 9 x 13-inch pan. Cook until clear the sugar, water, cornstarch and vanilla. Arrange 4 cups rhubarb over crust. Pour the cooked mixture over and sprinkle with reserved crumbs. Bake at 350° for 45 minutes. Turn off oven and leave in for 15 minutes longer. Serve warm or cold.

STRAWBERRY-RHUBARB DELIGHT

5 c. (½-in.) sliced rhubarb
1 c. crushed strawberries
1 c. sugar
1 (3-oz.) pkg. strawberry Jello mix
2 T. tapioca
1 box white cake mix
2 c. water
6 T. melted butter
Whipped cream (opt.)

In an ungreased 9 x 13-inch pan, line bottom with rhubarb. Top with strawberries. Sprinkle sugar, Jello mix and tapioca over fruit. Add white cake mix; pour water over cake mix and top with melted butter. **Do not stir this while preparing at any time.** Cook 45-60 minutes in 350° oven until top is light brown. Mixture may be sloppy when comes out. Cool; then refrigerate. Top with whipped cream, if desired.

RASPBERRY-APPLE CRISP

1 c. flour
¾ c. sugar
1 tsp. baking powder
¾ tsp. salt
1 egg
2 c. raspberries (fresh or frozen)
3 c. peeled, diced apples
2 T. brown sugar
⅓ c. melted butter or margarine
1 tsp. sugar
½ tsp. cinnamon

Mix raspberries with apples in buttered baking dish. Sprinkle with brown sugar. Sift together flour, sugar, baking powder and salt. Cut in egg with fork to make a crumbly mixture. Sprinkle mixture over fruit. Drizzle melted butter over top and dust with sugar and cinnamon mixed. Bake at 350° for 30 minutes until the fruit is soft. Serve warm with ice cream.

DELUXE NOODLE PUDDING

¼ lb. wide noodles
⅓ c. sugar (or less)
2 separated eggs
Salt
¼ lb. butter or margarine (or less)
½ pt. sour cream
1½ tsp. vanilla
Cinnamon
1 sm. can fruit salad, well drained
Raisins (opt.)

Cook noodles until tender, but not mushy. Add noodles, sugar, yolks and salt. Melt butter and add to above. Add cream and vanilla. Add fruit salad. Fold in stiffly beaten egg whites. Fold into baking pan. Dot top with butter and cinnamon. Bake at 350° or until top is golden. Serve hot or cold, with or without whipped cream.

OLD-FASHIONED BREAD PUDDING

2 c. milk
¼ c. butter or margarine
2 eggs
½ c. sugar
¼ tsp. salt
1 tsp. ground cinnamon
3 c. soft bread cubes (about 5 slices)
½ c. raisins

Heat oven to 350°. Scald milk; add butter or margarine. Beat eggs slightly in bowl; stir in milk mixture gradually. Add sugar, salt and cinnamon. Put bread cubes and raisins in 1½-quart baking dish. Pour milk mixture over; stir gently to moisten bread. Place in pan of hot water. Bake 40 to 45 minutes or until thin-bladed knife inserted 1 inch from edge comes out clean. Remove from hot water. Serve warm or cold. Makes 6 servings.

CHOCOLATE MOUSSE

8 oz. good quality chocolate, melted
¼ c. strong coffee
6 T. soft unsalted butter
Pinch of salt
3 egg yolks
3 egg whites
½ c. sugar
1 c. heavy cream

In a large mixing bowl, add chocolate and coffee mixture. Add butter and mix. Add salt and egg yolks, beating by hand after each egg. Fold in egg whites and sugar which have been whipped stiff. Then fold in whipped heavy cream. Pour into serving bowl or individual serving dishes. Chill at least 2 hours.

CROCKPOT INDIAN PUDDING

3 c. milk
½ c. cornmeal
½ tsp. salt
3 eggs
¼ c. sugar
⅓ c. molasses
½ tsp. ginger
½ tsp. cinnamon

Double recipe for 5-quart crockpot to serve 6-8 persons. Lightly grease crockpot. Preheat on high for 20 minutes. Meanwhile, bring milk, cornmeal and salt to boil. Boil, stirring constantly, for 5 minutes. Cover and simmer 10 minutes more. In large bowl, combine remaining ingredients. Gradually beat in hot cornmeal mixture with beater. Pour into heated crockpot. Cover and cook on high for 2-3 hours or low for 6-8 hours. Serve warm with ice cream or Cool Whip.

CHERRY DESSERT

1 (1 lb. 5-oz.) can cherry pie filling
1 (14-oz.) can sweetened condensed milk
1 (8-oz.) can crushed pineapple
1 c. chopped nuts (opt.)

Mix all ingredients together and chill overnight before serving.

BLACK RASPBERRY JELLO DESSERT

Rita Gosselin

2 sm. boxes black raspberry Jello
2 c. boiling water
1 lg. can crushed pineapple (don't drain)
1 lg. can blueberry pie filling

Mix Jello and boiling water. Add the remaining ingredients; chill until set.

Topping:

8 oz. cream cheese, softened
1 c. sour cream
½ c. sugar
1 tsp. vanilla
Nuts (opt.)

Mix all the above and put over Jello.

OLD-FASHIONED APPLESAUCE

Claire Foulsham

4 lbs. cooking apples
1 c. water
1 cinnamon stick OR ½ tsp. cinnamon extract
½ to 1 c. sugar

Peel, core and quarter apples. In a Dutch oven, bring apples, water and cinnamon to a boil. Reduce heat; cover and simmer 10-15 minutes or until apples are tender. Remove from heat; add sugar to taste. Stir until dissolved. Remove cinnamon stick and discard. Mash apples until desired texture is reached. Serve warm or chilled. Yield: 6 cups. Apple-sauce can be frozen for future meals.

DATE PUDDING

Mabel Card

In a saucepan, simmer:

1 c. brown sugar
1 T. butter or margarine
2 c. water

While this is simmering, mix the following:

½ c. brown sugar
1 T. butter, creamed

Sift together:

1 c. flour
2 tsp. baking powder
1 tsp. cinnamon

Add:

½ c. milk

Mix well and add:

1 c. dates, chopped
1 c. nuts, chopped

Pour first mixture into a 9 x 13-inch baking pan. Spoon batter onto syrup. Bake 30 minutes in a 350° oven. Can be served with a dollop of vanilla ice cream or unsweetened whipped cream.

GRAPE NUT PUDDING

Elaine Nelson

1 c. Grape Nuts
¾ c. sugar
Pinch of salt
1 qt. whole milk
2 eggs
1 tsp. vanilla

Scald milk and pour over Grape Nuts, sugar and salt. Beat eggs and add with 1 teaspoon vanilla. Bake 1 hour in slow oven (350°). Place dish in a pan of water to cook. Serve with whipped cream, ice cream or plain.

GRAPE NUT PUDDING

Doris Blackwell

Grease a 9 x 9-inch dish with plenty of butter. Sprinkle brown sugar (¼ inch) over mix. Beat 3 eggs and 3 cups milk with ⅓ cup white sugar, pinch of salt and 1 teaspoon vanilla. Pour slowly into dish and place dish in pan of hot water. Bake at 350° for 50-60 minutes.

JELLO

Sally Howe

1 lg. pkg. orange Jello
1 pt. orange sherbet
1 c. mandarin oranges, drained
1 (8-oz.) carton Cool Whip
1 c. boiling water

Pour Jello in a large bowl; add boiling water and stir until dissolved. Add sherbet, oranges and Cool Whip. Beat with mixer and let set in refrigerator for ½ hour.

JELLO MOLD WITH SOUR CREAM

Cristi Desmarais

2 sm. pkgs. strawberry gelatin
1¾ c. hot water
2 sm. pkgs. frozen strawberries
2 sm. cans pineapple chunks, drained
2 bananas, mashed
1 pt. sour cream

Mix gelatin with hot water. Add fruit. Be sure pineapple is drained very well. Pour mixture not quite halfway into mold. After chilled, spread sour cream. Pour remaining gelatin mixture on top of sour cream. Best set overnight.

HEAVENLY HASH

Debbie Lessard

1 can crushed pineapple, drained
1 sm. carton Cool Whip
1 c. coconut
1 c. miniature marshmallows
¼ c. chopped maraschino cherries
3 T. milk

Mix well. Chill 1 hour. Serves 6.

Recipe Favorites

The Children's Hour

Child's Party: Push animal shaped cookie cutters lightly into icing. Fill depressed outlines with chocolate icing. ALSO...Fill ice cream cones (flat bottoms) with cake batter half full and bake. Decorate with icing topped with colored sugar.

Spoon for Baby: A tablespoon of your measuring spoons set is ideal for baby to eat soup or cereal with. The short handle and deep scoop helps them to get more into their mouth as they learn to feed themselves.

Eliminating drink spills: Your child will be able to hold onto a glass better if you place two tight rubber bands around the glass an inch or so apart. This makes it easier for little hands to hold.

Other Useful Tips:

• To teach a child how to put the right shoe on the right foot, mark or tape the inside of the right shoe only.

• Has your child outgrown his favorite sweater? Don't throw it away. Chances are, it is only the sleeves that are too short. Cut off the sleeves and finish the armholes, and he will have a great sweater vest to wear.

• Want an inexpensive way to stretch your baby powder? Mix the baby powder with a box of cornstarch or some baking soda and it will go much further. Both of these materials are safe and will stretch your money, too. Cornstarch is just fine to use alone.

• Want a good way to wean your baby from his or her bottle? When the time comes to start weaning your baby from the bottle, take the lid off the bottle and let the baby drink from the "old favorite" bottle, then start using a cup from there. Make sure you start with baby's favorite drink.

• Here's a good way to keep your baby's bottle warm when you go somewhere. After the baby's bottle is warmed, just pop it into a wide mouth thermos that has been "warmed" with hot water. Put on the lid. This will keep the bottle just right.

• Remember this simple tip when going to outings. A child in colorful clothes is easier to find. Nothing stands out in a crowd like a toddler in red, purple, or yellow.

• If your child has trouble swallowing a pill, place it in a teaspoon of applesauce and see how easily it goes down.

FLOWERPOT DIRT CAKE

Helen Booth

1 pkg. cream-filled chocolate cookies
1 (8-oz.) pkg. cream cheese, softened
4 T. butter or margarine, softened
1 c. confectioners' sugar
2 (3.4-oz.) pkgs. instant vanilla pudding mix
3½ c. cold milk
1 (12-oz.) carton frozen whipped topping, thawed
1 new flower pot (8 x 10 in.)
Silk flowers
Candy gummy worms

In a food processor or blender, crush cookies until fine. Set aside. In a mixing bowl, beat cream cheese, butter and sugar until smooth. In another bowl, mix pudding and milk until well blended. Fold in cream cheese mixture. Fold in whipped topping. Line flower pot with foil. Alternate layers of crumbs and pudding, ending with crumbs. Chill several hours or overnight. Decorate with silk flowers and gummy worms. Yield: 12 servings.

BLUEBERRY MUFFIN CAKE

Nell Pieczarka

1½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
½ c. oleo
1 c. sugar
2 eggs
⅓ c. milk
1 tsp. vanilla
1½ c. floured blueberries

Sift dry ingredients and cream shortening with sugar until fluffy. Add eggs and beat well. Add dry ingredients to cream mixture with milk. Beat very well. Fold in vanilla with the blueberries. Pour batter into well-greased 8 x 8-inch square pan. Bake 35 to 40 minutes. Can sprinkle sugar on top before baking. Double the recipe for bundt pan.

LUSH (Cake)

Marie Newcomb

1 c. flour
1½ sticks margarine
¼ c. chopped nuts

Mix together; press into 13 x 9-inch pan. Bake at 350° for 15-20 minutes.

(continued)

Mix together and spread over cooled crust:

1 pkg. cream cheese
1 c. confectioners' sugar
1 c. Cool Whip

Mix together 1 package of chocolate instant pudding and 1 cup milk. Layer alternately over the crust with 1 package vanilla instant pudding and 1 cup milk. Top with Cool Whip and sprinkle with chopped nuts and coconut (optional).

STRAWBERRY CREAM CAKE

Madeleine Dearden

1 pkg. white cake mix
½ c. water
1 pkg. strawberry Jello
2 T. flour
4 eggs
½ (10-oz.) box frozen strawberries
¾ c. cooking oil

Mix cake mix, Jello, flour, eggs and water; beat 1 minute. Add oil and beat 1 minute more. Bake in 2 round greased tins at 350° for 35-40 minutes. Ice with ½ cup butter, 1 box confectioners' sugar, ½ box strawberries and ½ teaspoon vanilla.

QUICK & EASY CHOCOLATE CAKE

Madeline Green

1 c. sugar
1 c. salad dressing
1 c. water
2 c. flour
6 T. cocoa
2 tsp. baking soda

Beat together sugar, salad dressing and water; add dry ingredients and mix well. Put into greased 9 x 13-inch pan. Bake at 375° for 30 to 40 minutes.

ORANGE CARROT CAKE

Joanne Blewitt

3 c. flour
2 c. sugar
2½ tsp. soda
2½ tsp. cinnamon
1¼ c. cooking oil
3 eggs
1 c. coconut
1 tsp. salt
2 c. shredded carrots
2 tsp. vanilla
1 tsp. grated orange peel
1 (11-oz.) can mandarin oranges (undrained)

Blend all ingredients; beat 2 minutes at highest speed. Pour into greased 13 x 9-inch pan. Bake 45-55 minutes or until done at 350°.

(continued)

Frosting:

1 (8-oz.) pkg. cream cheese
2 T. melted butter
1 tsp. vanilla
3 c. confectioners' sugar

Blend until smooth (sprinkle cake with nuts).

BLUEBERRY DUMP CAKE

Sue Connary

2½ c. crushed pineapple (undrained)
3 c. blueberries
¾ c. sugar
1 pkg. yellow cake mix
½ c. melted butter

Butter a 13 x 9-inch pan. Add in layers. Do not stir. Pineapple on bottom of pan, blueberries next, then sugar and dry cake mix. Drizzle melted butter over top of all. Still-**do not stir.** Bake at 350° for 45 minutes.

GRANDMA'S ALL-OCCASION CAKE

Fran Dennehy

Cream:

1 c. Crisco
2 c. sugar

Beat in one at a time:

6 eggs
2 c. flour
¼ tsp. salt
½ tsp. lemon extract
½ tsp. almond extract
1 tsp. vanilla

Bake at 325° for 50-60 minutes.

JEWISH TUBE CAKE

Joe Brigham, Inc.

Bring to a boil:

1½ c. water
1 c. raisins

Add while hot (let cool):

1½ tsp. baking soda

Add:

3 c. flour
2 c. sugar
1 c. oil
½ tsp. salt
1 tsp. vanilla
1 c. chopped nuts
3 eggs

Mix all together. Pour into greased tube pan. Bake at 350° for 60 minutes. Test with toothpick.

POPPY SEED CAKE

Joe Brigham, Inc.

3 c. flour
½ tsp. salt
1½ tsp. baking soda
2 c. sugar
8 oz. salad oil
4 eggs
1 (13-oz.) can milk
1 tsp. vanilla
1 (10-oz.) jar poppy seed
1 c. nuts (opt.)

Bake in greased tube pan at 350° for 1 hour or 1 hour and 15 minutes. Test with toothpick.

RED VELVET CAKE

Fran Dennehy

Cream:

½ c. shortening
1½ c. sugar
2 eggs

Sift:

2 c. flour
1 T. powdered cocoa
½ tsp. salt

Add dry ingredients to creamed mixture, alternating with 1 cup buttermilk.

Add:

1 tsp. vanilla
2 oz. red food coloring

Beat well; then fold in 1 teaspoon baking soda, dissolved in 1 tablespoon vinegar (it will fizz). Bake in 2 (9-inch) greased and floured pans at 350° for 30-35 minutes.

Frosting (cook until thick):

1 c. milk
5 T. flour

Cool until cold.

Add:

1 c. butter
1 c. sugar
1½ tsp. vanilla

Beat 15-20 minutes.

X-MAS CAKE

Joe Brigham, Inc.

1 c. oleo or butter (butter makes texture lighter)
1¾ c. sugar

Cream these together well.

(continued)

Mix by hand well:

2 shots whiskey
1 tsp. vanilla
5 eggs (add 1 at a time)

Add:

1 (10-oz.) jar red maraschino cherries, drained
1 (10-oz.) jar green maraschino cherries, drained
1 (12-oz.) bag whole walnuts OR pecans

Put in a greased tube pan and bake at 350° for about 1 hour and 15 minutes. Test with a toothpick.

WOWIE CAKE

Kerry Hebert

2 c. sugar
3 c. flour
2 tsp. salt
2 tsp. baking soda
½ c. cocoa
2 T. vinegar
⅔ c. vegetable oil
1 tsp. vanilla
2 c. cold water

Preheat oven to 350°. Sift first 5 ingredients into an ungreased 13 x 9-inch cake pan. Make 3 holes in flour mixture. Into 1, put vinegar, another the oil and the last the vanilla. Add the water and stir until blended. Bake for 35 minutes. Very moist. Doesn't need to be frosted.

UKRAINIAN POPPY SEED CAKE

Moosewood Cookbook
Linda Schultz

¾ c. poppy seed
1 c. milk
½ lb. butter
1⅓ c. light brown sugar
3 eggs
2 c. unbleached wheat flour
3 tsp. baking powder
½ tsp. salt
½ tsp. vanilla
1 tsp. lemon rind

Preheat oven to 350°. Butter 2 medium loaf pans. Heat poppy seed and milk together in saucepan. Remove from heat right before it boils. Let stand until room temperature. Cream butter with sugar. Add eggs, one at a time, beating well after each. Add sifted dry ingredients, alternating with poppy seed mixture, stirring well after each addition. Stir in vanilla and lemon rind. Bake in well-greased loaf pans for 40-50 minutes or until cake tester comes out clean.

KEY LIME CAKE

Joanne Blewitt

1½ c. sugar
2 c. flour
½ tsp. baking soda
5 eggs
¾ c. orange juice
1 tsp. lemon extract
½ tsp. salt
1 tsp. baking powder
1 pkg. lime gelatin
1¼ c. cooking oil
½ tsp. vanilla

Combine sugar, flour, soda, salt, baking powder, gelatin. Add eggs, oil, lemon extract, orange juice and vanilla. Pour into ungreased pan. Bake at 350° for 40 minutes. When done, poke holes in top. Pour glaze over top (3 tablespoons key lime juice and 5 tablespoons powdered sugar, heated). Top with whipped cream and slice of lime.

DUMP CAKE

Marilyn Page

Grease a 9 x 13-inch pan.

Spread in pan:

1 (No. 2) can crushed pineapple
1 (No. 2) can cherry pie filling

Sprinkle above mixture with 1 package white cake mix. Cut in slices 1½ sticks margarine and spread over mixture. Sprinkle 1 cup broken walnuts or mixture and bake 50-60 minutes in 350° oven. Refrigerate for short time for easy serving.

MAYONNAISE CAKE

Joyce Barton

Put into bowl:

2 c. unsifted flour
1 c. sugar
½ tsp. salt
1 heaping tsp. baking powder
1 level tsp. baking soda
4 T. cocoa

Mix well; then add:

4 T. mayonnaise
1 tsp. vanilla
1 c. cold water

Mix and bake at 350° for 35 minutes.

PISTACHIO CAKE

Gail Roberts

Tube pan:

1 yellow or white cake mix
4 eggs
½ c. nuts
1 box instant pistachio pudding (Royal)
½ c. oil
1 c. club soda OR ginger ale

Grease pan and bake at 350° for 1 hour.

CHOCOLATE POUND CAKE

Joanne Blewitt

1½ c. butter or margarine
2½ c. sugar
6 eggs
3 c. flour
1 (12-oz.) pkg. chocolate chips, melted
1 c. milk
1 T. baking powder
1 c. chopped pecans

Cream butter and sugar. Add eggs, one at a time; add flour, baking powder, milk, melted chips; stir in pecans. Grease 4 pans. Bake at 325° for 45 minutes. Makes 4 loaves. Use middle rack; rotate pans.

BLACK WALNUT CAKE

Florence Woodman

2 c. granulated sugar
1 c. butter or margarine, softened
1¾ c. flour
¼ tsp. salt
1 c. coarsely chopped black walnuts
1 tsp. vanilla
1 tsp. lemon extract
6 eggs
2 T. confectioners' sugar

In large mixer bowl, place in order listed, all ingredients, except confectioners' sugar. Beat slowly until blended. Beat at high speed 5 minutes. Turn into greased 10-inch tube pan. Bake in preheated 325° oven for 1 hour and 15 minutes or until rich and golden and pick inserted in center of cake comes out clean. Cool in pan on rack 5 minutes. Gently loosen; invert on rack. Turn top side up. Cool completely. Sprinkle with confectioners' sugar, stirred through a strainer.

APPLE DESSERT CAKE

Edie Rossiter

3 T. butter or margarine, softened
1 c. granulated sugar
1 egg
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
1 tsp. baking soda
1 c. flour
3 c. diced apples (not peeled)
¼ c. chopped walnuts
1 tsp. vanilla

Preheat oven to 350°. Cream butter and sugar together. Add egg and mix well. Sift dry ingredients together; add to creamed mixture. Stir in diced apples, nuts and vanilla. Pour into greased 8 x 8-inch pan. Bake 40 to 45 minutes. Serve hot or cold with or without whipped cream or ice cream.

PHILADELPHIA X-MAS CAKE

Marie Bugbee

1 (8-oz.) pkg. cream cheese
1 c. butter or margarine
1½ c. sugar
1½ tsp. vanilla
4 eggs
2¼ c. sifted flour
1½ tsp. baking powder
8 oz. candied cherries
8 oz. candied pineapple
½ c. chopped pecans

Thoroughly blend softened cream cheese, butter, sugar and vanilla. Add eggs, one at a time; mix well. Gradually add 2 cups flour, sifted with baking powder. Combine ¼ cup flour with candied fruit and chopped pecans; fold into batter. Grease 10-inch tube pan or bundt pan, sprayed with Pam. Bake at 325° for 1 hour and 5-10 minutes. Cool 5 minutes and remove from pan.

SOUR CREAM POUND CAKE

Joanne Blewitt

3 c. flour
1 tsp. salt
¼ tsp. baking soda
1 c. butter
3 c. sugar
6 eggs
1 tsp. vanilla
1 tsp. almond extract
1 c. sour cream
Confectioners' sugar

Sift together flour, salt and baking soda. Cream together butter and sugar in large bowl at medium speed of electric mixer until light and fluffy. Add eggs, one at a time, beating well after each addition. Pour batter into well-greased 10-inch fluted tube pan. Bake in 325° oven for 1 hour and 30 minutes. Remove from pan; cool on rack. Dust with confectioners' sugar. Yield: 12 servings.

SUMMER SQUASH SPICE CAKE

Donna Pitkin

1½ c. flour
1 tsp. baking powder
½ tsp. nutmeg
¼ tsp. ginger
2 eggs
⅔ c. oil
½ tsp. baking soda
1½ tsp. cinnamon
¼ tsp. cloves
½ tsp. salt
1 c. packed brown sugar
2 tsp. vanilla
1½ c. grated summer squash

Sift dry ingredients together. Beat eggs, sugar, oil and vanilla. Add to dry ingredients. Stir in squash. Pour into greased 8 x 8-inch square pan. Bake at 350° for approximately 45 minutes.

SOUR CREAM COCONUT CAKE

Maie Kovacs

White cake mix

Frosting:

1 pt. sour cream
2 c. sugar
1 tsp. vanilla
1 pkg. or can coconut

Prepare white cake mix as directed on package. When layers are cook, split to make 4. Frost cake. Set in refrigerator 3 days before using.

NIGHT BEFORE CAKE

1 yellow cake mix
4 eggs
¾ c. cooking oil
1 (11-oz.) can mandarin oranges

Frosting:

1 (16-oz.) can crushed pineapple, including juice
1 box vanilla instant pudding
1 (8-oz.) container Cool Whip

Put the first 4 ingredients in a large bowl. Blend on low speed for 1 minute; then beat on medium speed for 2 minutes. Grease and flour 3 layer cake pans. Divide batter into the 3 pans. Bake at 350° for 25 minutes. Cool slightly and take out of pans. Cool completely. **Frosting:** Beat 16-ounce can crushed pineapple (including juice) and box of instant vanilla pudding until thick. Fold in container of Cool Whip. Frost all 3 layers of cake. Put in refrigerator overnight. A super delicious cake.

RAISIN WALNUT PUMPKIN CAKE

2 c. sugar
1¼ c. vegetable oil
1½ c. pumpkin puree
4 eggs
3 c. flour (unbleached white)
2 tsp. baking powder
2 tsp. baking soda
2 tsp. cinnamon
½ tsp. salt
1 c. raisins
1 c. chopped walnuts

Preheat oven to 350°. Beat well together in large bowl the sugar, oil and pumpkin. Add eggs, one at a time, beating well after each. Sift together the dry ingredients (flour, baking powder, soda, cinnamon and salt). Fold dry ingredients into cake batter. Beat in raisins and nuts. Pour/spoon batter into greased and floured 10-inch tube pan. Bake 1¼ hours or until done when tested with pick. Do not open oven door during first hour of baking. Cool briefly on wire rack; then remove outer ring of tube pan, then inner section. Continue cooling on rack. Good with an orange glaze * dribbled over top while warm. Serve when cooled. **Orange Glaze (optional):** In small bowl with rubber spatula, mix ½ cup confectioners' sugar and 1 tablespoon plus 2 teaspoons orange juice. Mix until smooth. Dribble over warm cake.

PUMPKIN CAKE ROLL

⅔ c. canned pumpkin OR squash
3 eggs
¾ c. flour
1 c. sugar
1 tsp. baking powder
1 tsp. lemon juice
2 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
½ tsp. salt
1 c. finely chopped nuts
Confectioners' sugar to sprinkle

Filling:

1 c. confectioners' sugar
6 oz. cream cheese
½ tsp. vanilla
4 T. butter

Beat eggs on high for 5 minutes. Gradually beat the sugar. Stir in pumpkin and lemon juice. Sift together the dry ingredients. Fold into batter. Line a greased 15 x 10 x 1-inch cookie sheet pan with waxed paper. Then grease the paper. Spread batter evenly. Sprinkle with nuts. Bake at 375° for 12 to 15 minutes. Turn onto a towel, sprinkled with confectioners' sugar, the nut side down. Remove waxed paper from cake. Spread cream cheese filling. (Beat together the sugar, cream cheese, vanilla and butter.) Roll as in the fashion of a jellyroll. Chill or freeze, wrapped in foil. Delicious!

RHUBARB BUTTERSCOTCH UPSIDE-DOWN CAKE

1 c. shortening
3 eggs, separated
⅔ c. milk
2 c. cake flour
2 c. raw, cut-up rhubarb
1 c. sugar
½ tsp. vanilla
½ tsp. salt
½ c. brown sugar
3 tsp. baking powder
1 c. whipping cream

Cream shortening; add the sugar and beat egg yolks. Mix and sift dry ingredients; combine alternately with the milk to the creamed mixture. Add vanilla; fold in the egg whites which have been beaten stiff, but not dry. Cover the bottom of a greased pan (I use a cast iron fry pan) with the brown sugar. Add the rhubarb and cover with the cake batter. Bake in 350° oven for 50 minutes. Serve with the whipped cream. The cast iron fry pan is a number 8.

POTATO CAKE WITH PEANUT BUTTER FROSTING

Cake:

2 c. sugar
1 c. Crisco shortening
1 c. mashed potatoes
4 eggs, separated
2 c. flour
3 T. cocoa
2 tsp. baking powder
1 tsp. cinnamon
½ tsp. nutmeg
¾ c. milk

Frosting:

2 T. butter or margarine
½ c. smooth peanut butter
3 c. confectioners' sugar
4½ T. milk

Cream sugar and shortening in a mixing bowl. Stir in potatoes and egg yolks. Sift in flour, cocoa, baking powder, cinnamon and nutmeg. Add milk. Without prior beating, beat in egg whites. Continue beating well for at least 5 minutes or until batter is smooth. Grease 3 (9-inch) layer pans. Turn mixture evenly into the 3 pans and bake them in a preheated oven at 350° for 20 minutes or until an inserted toothpick comes out clean. Remove cakes from the pans and cool on a wire rack. Make frosting. In a small bowl, combine the butter, peanut butter and milk. Beat all the ingredients until smooth. Add a little more milk, if needed.

ZUCCHINI CHOCOLATE CAKE

Nancy Curtis

½ c. soft margarine
½ c. oil
1¾ c. sugar
3 eggs
1 tsp. vanilla
½ c. sour milk (add 1 T. lemon juice to milk)
6 T. cocoa or carob powder
2½ c. flour
½ tsp. baking powder
1 tsp. baking soda
½ tsp. cinnamon
½ tsp. cloves
2 c. peeled, finely diced zucchini
½ c. chocolate chips

Peel and dice zucchini (remove seeds and pulp if large). Cream margarine, oil and sugar. Add eggs, vanilla and sour milk; beat well. Add cocoa; beat until smooth. Sift together the dry ingredients and add. Stir in zucchini. Spoon batter into greased and floured 9 x 13-inch pan. Sprinkle with chocolate chips. Bake at 325° for 45 minutes. No frosting needed.

FRESH APPLE CAKE

Gladys Fairbanks

1 c. oil
1 c. sugar
3 eggs
3 c. flour (all-purpose)
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla
1 c. pecans, chopped
3 c. apples, chopped

Combine oil and sugar; beat well. Add eggs, one at a time, beating well. Combine flour, soda, salt, cinnamon and nutmeg. Add dry ingredients to sugar mixture. Add vanilla; stir in pecans and apples. Pour batter into greased 10-inch tube pan. Bake at 350° for 1 hour.

APPLE CAKE

Nancy Curtis

4 c. chopped apple
½ c. oil
2 c. sugar
1 tsp. vanilla
2 eggs, slightly beaten
2 c. unsifted flour
½ tsp. salt
1 heaping tsp. baking soda
2 tsp. cinnamon

Mix first 5 ingredients together thoroughly. Add dry ingredients; mix well. Bake at 350° for 1 hour in 8 x 8 x 2-inch pan.

CARROT CAKE

Nancy Curtis

1½ c. grated carrots
1 c. chopped nuts
½ c. Wesson oil
1 c. sugar
2 eggs
1 c. flour
1 tsp. cinnamon
1 tsp. baking soda

Beat together all ingredients, except carrots and nuts, for 1½ minutes. Fold in carrots and nuts. Butter and flour a 9-inch square pan. Pour in batter and bake 1 hour at 300°. Wonderful with cream cheese frosting.

1 (3-oz.) pkg. cream cheese
½ stick butter or margarine
½ pkg. confectioners' sugar
1 tsp. vanilla

TOMATO SOUP CAKE

Joanne Blewitt

1¾ c. sifted all-purpose flour
1 c. sugar
3 tsp. baking powder
½ tsp. each: ground cloves, cinnamon and nutmeg
½ c. shortening
1 can Campbell's tomato soup
2 eggs
1 c. chopped candied fruit OR raisins OR prepared mincemeat
1 c. chopped walnuts

Preheat oven to 350°. Grease and flour a 9-inch tube pan. In large bowl, sift dry ingredients together. Add shortening and ½ can soup. Beat until smooth. Add remaining soup and eggs; beat until smooth. Fold in fruit and nuts. Pour into pan. Bake about 1¼ hours. Cool in pan 10 minutes; remove. **Frosting:** Soften 3-ounce package of cream cheese with 1 tablespoon milk; gradually blend in 2½ cups sifted confectioners' sugar, ½ teaspoon vanilla extract.

GRAMMY SISUM'S CHOCOLATE/PEANUT BUTTER NO-COOK COOKIES

Sandra Sisum

2 c. Rice Krispies
2 T. margarine
1 c. confectioners' sugar
1 c. peanut butter
1 lg. pkg. chocolate chips
⅙ sq. paraffin

Mix first 4 ingredients and form into small balls. In double boiler, melt chocolate chips with paraffin. Dip balls in chocolate. Place on waxed paper and refrigerate. Almost like Reeses.

NEW ENGLAND MAPLE CAKE

2 c. flour
1 T. baking powder
¾ tsp. salt
1 c. maple syrup
1 c. heavy cream
2 eggs
½ stick butter

Frosting:

1 stick butter
2 c. confectioners' sugar
⅓ c. maple syrup

Combine flour, baking powder and salt. Set aside. Combine heavy cream, eggs, maple syrup and butter. Pour into dry ingredients. Pour into greased 13 x 9-inch pan. Bake at 350° for 35-40 minutes. Frost.

COOKIE SHEET CHOCOLATE CAKE

2 c. flour
2 c. sugar
½ tsp. salt
1 stick margarine
1 c. shortening
2 c. water
3 T. cocoa
2 beaten eggs
1 tsp. soda
½ c. sour milk

Frosting:

1 stick butter
3 T. cocoa
6 T. milk
1 box powdered sugar
1 c. pecans
1 tsp. vanilla

Mix the flour, sugar and salt together. Melt margarine, shortening, water and cocoa on the stove; bring to a boil. Pour over the dry ingredients. Mix well. Add eggs, soda and sour milk; mix well. Pour into 17¼ x 11½ x 1-inch cookie sheet pan. Bake at 350° for 20 minutes. **For the frosting:** Melt butter, cocoa and milk on the stove. Bring to a boil. Add powdered sugar, pecans and vanilla. Mix well. Frost the cake.

FRENCH CREAM FROSTING

Mildred Maxwell

½ c. butter or margarine
½ c. shortening
1 c. sugar
6 T. flour
½ c. warm milk
1 tsp. vanilla

Cream butter and shortening. Add 1 cup sugar and flour. Mix well and add milk and vanilla. Beat well until white.

PEANUT BUTTER FROSTING

Charleen Little

1½-2 c. confectioners' sugar
1 tsp. vanilla
2 tsp. shortening
1½ c. peanut butter
1 T. milk

Mix with electric mixer. You may need to add a little more milk to make frosting creamy and easy to spread. Crunchy style peanut butter works well, too!

CINNAMON COFFEECAKE

Helen Booth

1 c. butter or margarine, softened
2¾ c. sugar, divided
2 tsp. vanilla
4 eggs
3 c. all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 c. sour cream (16 oz.)
2 T. cinnamon
½ c. chopped walnuts

In large bowl, cream butter and 2 cups sugar until fluffy. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda and salt. Add alternately with sour cream. Beat just enough to keep batter smooth. Spoon ⅓ batter into greased 10-inch tube pan. Combine cinnamon, nuts and remaining sugar; sprinkle ⅓ over batter in pan. Repeat layering 2 more times. Bake at 350° for 70 minutes or until done. Cool for 10 minutes. Remove from pan; cool on wire. Yield: 16 to 20 servings.

RHUBARB COFFEECAKE

Diane Hargbol

Cake:

½ c. butter (soft)
1 c. sugar
1 egg
1 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla
½ tsp. salt
2½ c. flour
3-4 c. cut-up rhubarb

Topping 1:

½ c. walnuts
½ c. brown sugar

Topping 2:

½ c. butter
½ c. sugar
½ c. light cream OR evaporated milk
1 tsp. vanilla

(continued)

Preheat oven to 350°. Grease a 9 x 13-inch pan. Mix all cake ingredients. Pour into greased pan. Sprinkle with Topping 1. Bake 45 minutes. Heat Topping 2 ingredients until sugar dissolves. Spread topping on warm cake.

MY FAVORITE COFFEECAKE

Judi Tatem
Inn at Coit Mtn.

1 egg
½ c. sugar
½ c. milk
1 c. flour
2 tsp. baking powder
2 T. melted butter

Topping:

¼ c. brown sugar
1 tsp. cinnamon
1 T. flour
½ c. chopped nuts
1 T. melted butter

Mix first 6 ingredients well. Pour into greased round 9-inch pan. Combine topping with a fork and sprinkle over batter. Bake at 375° for 20 minutes. Easy and good!

APPLE COFFEECAKE

Pat Marrah-Di Maggio

4 eggs
2 c. sugar
¼ c. orange juice
2 tsp. vanilla
2 tsp. baking powder
1 c. oil
1 can apples (NOT pie filling)
½ c. sugar
1 tsp. cinnamon

Cream eggs and sugar. Combine remaining ingredients, except apples. Mix thoroughly. Place ⅓ of batter into greased tube pan, ⅓ of the apples on top and ⅓ cinnamon/sugar mixture. Continue until all is used. Place chopped nuts on top. Sprinkle with cinnamon/sugar. Bake 1½ hours at 350°.

ORANGE COFFEECAKE

Bonnie Dennehy

¾ c. frozen orange juice (6-oz. can)
2 c. flour
1 c. sugar
1 tsp. soda
1 tsp. salt
½ c. shortening
½ c. milk
2 eggs
1 c. raisins
⅓ c. chopped nuts

Grease and flour bottom of 13 x 9-inch pan. Combine ½ cup orange juice with remaining ingredients in large bowl. Blend at lowest speed

(continued)

of mixer for 30 seconds. Beat 3 minutes at medium speed. Pour into pan and bake at 350° for 40-45 minutes. Drizzle remaining orange juice on warm cake. Sprinkle with ⅓ cup sugar, ¼ cup chopped nuts and 1 teaspoon cinnamon (mixed).

SOUR CREAM COFFEECAKE

Dot Van Alstyne

Cream:

½ lb. butter or margarine

Add:

2 c. sugar
1 pt. sour cream
4 eggs
3 c. flour
2 tsp. baking powder
2 tsp. vanilla

Beat after each addition. Pour into greased and floured 9 x 13-inch pan. Sprinkle over top a mixture of 1 cup sugar, 4 tablespoons cinnamon and 1 cup walnuts. Cut in topping with knife (back and forth). Bake at 350° for 45-50 minutes.

CHOCOLATE LOVER'S COOKIES

Eileen Mayo

2 c. flour
¾ tsp. salt
1 tsp. baking soda
1 c. butter
¾ c. firmly packed dark brown sugar
½ c. granulated sugar
1 egg
1⅓ c. semi-sweet chocolate chips
1 c. coarsely chopped nuts
1 tsp. vanilla
¼ c. sour cream

Mix flour with baking soda and salt. Cream butter. Gradually beat in sugars. Beat until light and fluffy (about 5 minutes). Blend in vanilla, egg and sour cream. Gradually add flour; mix, beating until smooth. Stir in chips and nuts. Using scant ¼ cup for each, drop onto ungreased baking sheet, 2 inches apart. Bake at 375° for 12 minutes or until lightly browned. Carefully remove from sheet. Cool on racks. Yield: 2 dozen large cookies.

PRIZE COOKIES WITH MINCEMEAT

Elaine Nelson

3¼ c. flour
1 tsp. baking soda
1½ c. sugar
1 pkg. mincemeat
½ tsp. salt
1 c. shortening
3 eggs, beaten

(continued)

Sift flour, salt and baking soda together. Cream shortening; add sugar gradually. Cream together until fluffy. Add beaten eggs and beat until smooth. Add mincemeat, broken in small pieces. Add the flour and mix well. Drop by teaspoonfuls, 2 inches apart, on a greased cookie sheet. Bake in 400° oven for about 12 minutes. Makes about 60 cookies.

MAGIC COOKIE BARS

Karen Hautaniemi

½ c. margarine
1½ c. graham cracker crumbs
1 (14-oz.) can sweetened condensed milk
1 (6-oz.) pkg. semi-sweet chocolate chips
1 (3½-oz.) can flaked coconut (1½ c.)
1 c. chopped nuts

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with remaining ingredients; press down. Bake 25-30 minutes or until lightly browned. Cool. Chill, if desired. Cut into bars. Store loosely covered at room temperature. Yield: 24-36 bars.

NO-BAKE PEANUT BUTTER OATMEAL COOKIES

Anita Sanborn

2 c. sugar
½ c. milk
1 stick oleo margarine (½ c.)
3 c. quick oats
¾ c. peanut butter

In saucepan, mix sugar, milk and oleo. Cook at a hard boil for 1½ minutes; then add quick oats and peanut butter. Stir thoroughly and drop by teaspoons on waxed paper. Allow to set until cool.

CHRISTMAS COOKIES

Alice Bowen

Melt together:

1 stick oleo
30 marshmallows
1 tsp. vanilla
Green food coloring

Add:

3½ c. cornflakes

Blend, shape and arrange on waxed paper. Decorate with red sugar.

PEEKABERRY BOOS

Luscious raspberry preserves peek through tender, golden oatmeal cookies to create an eye-catching, taste-tempting treat.

1 c. firmly packed brown sugar
¾ c. sugar
1 c. margarine or butter, softened
½ c. water
1 tsp. almond extract
2 eggs
3 c. Pillsbury BEST all-purpose or unbleached flour
2 c. quick-cooking rolled oats
1 tsp. baking soda
½ tsp. salt
½ tsp. cinnamon
⅔ c. raspberry preserves

Heat oven to 400°. In large bowl, beat brown sugar, sugar and margarine until light and fluffy. Add water, almond extract and eggs; blend well. (Mixture will look curdled.) Lightly spoon flour into measuring cup; level off. Stir in flour, rolled oats, baking soda, salt and cinnamon; mix well. Drop by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. With spoon, make imprint in center of each cookie. Fill each imprint with ½ teaspoon preserves. Drop scant teaspoon dough over preserves on each cookie. Bake at 400° for 6 to 9 minutes or until light golden brown. Immediately remove from cookie sheets. Yield: 4½ to 5 dozen cookies.

COOKIE DOUGH RECIPE

Marie Newcomb

1 c. butter (room temp.)
½ tsp. salt
1 c. sugar
2 tsp. vanilla
1 egg
2¼ c. sifted flour

Beat butter and sugar in large bowl of electric mixer for 3 minutes or until fluffy. Beat in egg, salt and vanilla. Stir in flour to make a stiff dough, blending well. Wrap in waxed paper. Chill 3 hours or until firm enough to roll. Roll dough ¼ at a time on lightly floured surface and cut into desired shapes with cookie cutter. Place 1 inch apart on ungreased cookie sheet. Bake at 350° for 8-10 minutes or until lightly browned at edges. Cool well and frost or sprinkle with colored sugars.

CHERRY COOKIES

Marie Newcomb

2¼ c. all-purpose flour
½ tsp. salt
2 tsp. baking powder
¾ c. margarine or butter, softened
1 c. sugar
2 eggs
2 T. milk
1 tsp. vanilla
1 c. chopped nuts
1 c. finely cut, pitted dates
⅓ c. finely chopped maraschino cherries
2⅔ c. Kellogg's cornflakes cereal, crushed to 1⅓ c.
15 maraschino cherries, cut into quarters

Stir together flour, salt and baking powder; set aside. In large mixing bowl, beat margarine and sugar until light and fluffy. Add eggs; beat well. Stir in milk and vanilla. Add flour mixture; thoroughly combine. Stir in nuts, dates and the ⅓ cup chopped cherries. Portion dough using level measuring tablespoon; shape into balls. Roll in crushed Kellogg's cornflakes cereal. Place about 2 inches apart on greased baking sheets. Top each cookie with a cherry quarter. Bake in 375° oven about 10 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Yield: 5 dozen.

POOR MAN'S COOKIES

Claire Foulsham

2 c. rolled oats
1 c. packed brown sugar
½ c. sugar
1 c. all-purpose flour
¼ tsp. salt
¼ c. hot water
½ c. shortening, melted and cooled
1 tsp. vanilla extract

In a mixing bowl, combine oats, sugars, flour and salt. Combine soda and water; stir into oats mixture along with shortening and vanilla. Roll into walnut-size balls. Place on greased cookie sheets. Bake at 350° for about 10 minutes or until golden brown. Remove from the oven; allow to stand 2 minutes before removing to a wire rack to cool. Yield: 3½ dozen.

GINGER CREAMS

June Gould

⅓ c. shortening
½ c. sugar
1 egg
½ c. molasses
½ c. water
2 c. flour
½ tsp. salt
½ tsp. soda
½ tsp. nutmeg
½ tsp. cloves
½ tsp. cinnamon
1 tsp. ginger

(continued)

Mix shortening, sugar, egg, molasses and water. Mix dry ingredients and blend in. Drop by teaspoon on baking sheet. Bake at 400° for approximately 8 minutes.

MAGIC COOKIE BARS

Bernice King

½ c. margarine (1 stick)
1½ c. graham cracker crumbs
1 (14-oz.) can Eagle Brand sweetened condensed milk (not evaporated milk)
1 c. semi-sweet chocolate chips
1⅓ c. flaked coconut
1 c. chopped walnuts

Preheat oven to 350° (glass dish at 325°). Melt 1 stick margarine in a 13 x 9-inch pan. Take out and sprinkle graham crumbs all over; then pour sweetened condensed milk all over good. Then add chocolate bits, then coconut flakes, then chopped nuts. Bake 25 to 30 minutes, until light brown. Cool in pan. Then cut.

AUNT HELEN'S SILVER DOLLAR

Madeleine Dearden

Cream:

1 c. shortening
1 c. brown sugar
1 c. white sugar

Add:

2 eggs, beaten
1 tsp. vanilla (beat well)

Add:

1½ c. flour
1 tsp. salt
1 tsp. soda

Add:

3 c. oatmeal
Nuts, raisins or fruit may be added

Bake on ungreased pan at 350° for 10 minutes or until done. Makes 100 delicious oatmeal cookies the size of a silver dollar.

OATMEAL COOKIES

Mildred Maxwell

1 c. shortening
1 c. light brown sugar
1 c. granulated sugar
1 tsp. soda
1 tsp. salt
2 eggs, beaten
2 T. water
1 tsp. vanilla
1½ c. flour
3 c. oatmeal

(continued)

Cream shortening and sugars. Add eggs, water and vanilla; mix to blend and add flour, soda, salt and oatmeal. Mix well. Make rolls in waxed paper (4 rolls). Freeze and bake as needed. Slice and place on greased cookie sheets. Bake in 325° oven for about 12 minutes. Do not overbake.

RASPBERRY BARS

Bernice King

¾ c. margarine
1 c. packed brown sugar
1½ c. flour
1 tsp. salt
½ tsp. baking soda
1½ c. old-fashioned quick oats, uncooked
1 (10-oz.) jar red raspberry preserves

Cream margarine and sugar until light and fluffy. Add dry ingredients; mix well. Press half mixture into a 13 x 9-inch greased pan. Spread preserves; then sprinkle rest of ingredients. Bake at 400° for 20 to 25 minutes; cut when cool.

M & M COOKIES

Kerry Hebert

4 egg whites
1½ c. sugar
1 (12-oz.) pkg. M & M's

Beat sugar and egg whites until stiff peaks form. Fold in M & M's. Preheat oven to 375°. Drop cookies by spoonful onto a greased cookie sheet. Place in the oven. Shut oven off and leave cookies in until cold.

SOFT MOLASSES COOKIES

Madeline Green

2 eggs
1 c. sugar
1 tsp. salt
1 tsp. ginger
½ tsp. cinnamon
½ tsp. cloves
1 c. melted lard
1 c. molasses
4 tsp. baking soda in 1 c. sour milk

Mix all ingredients and add enough flour to make dough stiff. Roll out quite thick. Cut with a larger cutter. Bake in 350° oven.

EASY COOKIES

Maie Kovacs

4 T. margarine
4 eggs
2 tsp. vanilla
2 c. brown sugar, packed
¼ tsp. baking soda
2 c. nuts, chopped

(continued)

Assemble all ingredients; melt the margarine in a 9 x 12-inch pan in oven. Beat eggs slightly; add vanilla, sugar, flour, soda and nuts to egg and vanilla mixture. My by hand. Spoon ingredients into melted margarine. Bake at 350° for 25 minutes. Cut into squares. Sprinkle with powdered sugar when cool.

HERMITS

Edie Rossiter

1 lb. chopped dates
2 c. walnuts, chopped
2 c. raisins
¾ c. shortening
2 c. brown sugar
3 eggs
1½ c. buttermilk
1 tsp. baking soda
2¾ c. flour
1 tsp. cream of tartar

Preheat oven to 350°. Cream shortening and brown sugar. Beat in eggs, one at a time. Add baking soda to milk and stir into egg mixture. Add dates, nuts and raisins; mix well. Combine cream of tartar with flour and gradually add to mixture. Drop by teaspoonfuls on greased cookie sheet and bake 12-15 minutes. Makes about 6 dozen.

CRANBERRY NUT COOKIES

Edie Rossiter

1¼ c. fresh cranberries, chopped
¾ c. chopped nuts
4 T. butter, softened
½ c. granulated sugar
⅓ c. brown sugar
2 T. milk
1 egg
1½ c. flour
½ tsp. baking powder
¼ tsp. baking soda
¼ tsp. salt

Preheat oven to 350°. Cream butter and sugars. Add milk and egg. Combine flour, baking powder, baking soda and salt; gradually add to first mixture. Gently stir in nuts and cranberries. Drop by teaspoonfuls onto greased cookie sheet. Bake 10-12 minutes. Makes about 6 dozen.

PUMPKIN COOKIES

Nancy Murray

2¼ c. flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1 c. sugar
⅓ c. shortening
1 egg
1 tsp. vanilla
1 c. pumpkin
½ c. raisins
½ c. chopped nuts

Sift flour, baking powder, baking soda, salt and cinnamon; set aside. Cream sugar and shortening. Add egg and vanilla; mix well. Add pump-

(continued)

kin and dry ingredients alternately. Mix well. Add raisins and nuts. Drop by teaspoon on greased cookie sheet. Bake 15 minutes in 350° oven.

CHOCOLATE M & M COOKIES

Edie Rossiter

¾ c. butter flavor Crisco
1¼ c. firmly packed light brown sugar
2 T. milk
1 T. vanilla
1 egg
1¾ c. all-purpose flour
1 tsp. salt
¾ tsp. baking soda
1 c. mini-size M & M's
1 c. chopped walnuts

Heat oven to 375°. Combine in large bowl the Crisco, sugar, milk, vanilla and egg. Beat at medium speed of electric mixer until creamy. Beat in flour, salt, ¾ teaspoon baking soda and salt. Mix until well blended. Stir in M & M's and walnuts. Put on ungreased cookie sheet and bake at 375° for 8 to 10 minutes for chewy cookies or 11-13 minutes for crisp cookies. Leave for 2 minutes on cookie sheet. Then put on wire rack to cool.

GINGERSNAP COOKIES

¾ c. shortening
1 c. sugar
1 egg
1½ tsp. ground ginger
½ tsp. salt
Additional sugar
¼ c. molasses
2 c. flour
2 tsp. baking soda
1 tsp. ground cinnamon

In a large mixing bowl, cream the shortening and sugar. Beat in the egg and molasses. Combine flour, baking soda, ginger, cinnamon and salt; gradually add to creamed mixture. Roll teaspoonfuls of dough into balls. Dip one side of each ball into sugar. Place with sugar side up on a greased baking sheet. Bake at 350° for 12-15 minutes or until lightly browned. Yield: 3-4 dozen.

ZUCCHINI COOKIES

Donna Pitkin

1 c. grated zucchini
1 tsp. baking soda
1 c. sugar
½ c. shortening
1 beaten egg
½ tsp. ground cloves
1 c. chopped nuts
2 c. flour
1 tsp. cinnamon
½ tsp. salt
1 c. raisins

(continued)

Mix zucchini, soda, sugar, shortening and egg; then stir in rest of ingredients. Drop on cookie sheet. Bake at 375° for 12-15 minutes or until golden brown.

MOM'S SOFT RAISIN COOKIES

1 c. water
2 c. raisins
1 c. shortening
3½ c. flour
1 tsp. baking soda
½ tsp. cinnamon
1¾ c. sugar
2 eggs, beaten
1 tsp. vanilla
1 tsp. baking powder
1 tsp. salt
½ tsp. nutmeg
½ c. chopped walnuts

Combine raisins and water in a small saucepan; bring to a boil. Cook for 3 minutes. Remove from heat and let cool (do not drain). In a mixing bowl, cream shortening; gradually add sugar. Add eggs and vanilla. Combine dry ingredients. Gradually add to creamed mixture and blend thoroughly. Stir in nuts and raisins. Drop by teaspoon 2 inches apart on greased baking sheet. Bake at 350° for 12-14 minutes. Yield: 6 dozen.

GRANNIE'S PEANUT BUTTER COOKIES

Marie Newcomb

For 7 dozen cookies, you will need:

1 c. butter or margarine
¾ c. brown sugar
¾ c. granulated sugar
1 tsp. vanilla
1 c. peanut butter (creamy or chunky)
2 eggs, beaten
1¼ c. all-purpose flour
1 c. bran
¾ c. rolled oats
2 tsp. baking soda

Tips: Everyone has heard about the benefits of fiber. Oat and bran can significantly lower blood cholesterol in addition to adding fiber. Experiment with your own recipes. **Preparation:** Melt butter. Beat together with the sugars, vanilla, peanut butter and eggs. In a separate bowl, combine the flour, bran, oats and baking soda. Stir mixture into butter mixture. Drop by teaspoons onto ungreased cookie sheet. Bake at 350° for 15 to 18 minutes. Remove to rack to cool. **Microwave Directions:** Place butter in a microsafe bowl, breaking it up into pieces. Microwave at HIGH power for about 45 seconds. Cover with waxed paper to prevent spattering. Beat in the sugars, vanilla, peanut butter and eggs. Combine flour, bran, oats and baking soda. Stir into butter mixture. Press out half of dough into an 8 x 8-inch microsafe dish. Shield corners of dish with oil to prevent overcooking. Microwave at HIGH

(continued)

power for 4 to 5 minutes, turning a quarter turn 3 times during baking. Cool before cutting into bars. Repeat with second batch of dough.

MOLASSES COOKIES

¾ c. evaporated milk OR sour cream
¾ T. vinegar
½ c. fat (butter, Crisco, spray)
1 c. sugar
1 egg, slightly beaten
½ c. molasses
3 c. flour
1 tsp. baking soda
1 tsp. ginger
1 tsp. salt
1 tsp. cinnamon

Add vinegar to milk. Cream fat; add sugar slowly. Add egg; mix milk and molasses. Mix and sift dry ingredients. Drop from teaspoon on baking sheet. Bake 15 minutes in 375° to 400° oven. Makes about 50 soft cookies. Can add raisins, if desired.

EASY COOKIES

1 c. sugar
1 c. peanut butter
½ c. evaporated milk
5 c. cornflakes

Mix together and drop onto cookie sheet. Bake at 350° for 10 minutes.

PINEAPPLE JUMBO COOKIES

Debbie Johnson

½ c. shortening
½ c. sugar
1 egg
1 sm. can DRAINED crushed pineapple
1½ c. flour
¼ tsp. baking soda
½ tsp. salt

Cream together shortening, sugar and egg. Add drained pineapple and mix well. Sift together flour, soda and salt; mix into creamed mixture. Drop by rounded teaspoon onto greased cookie sheet. Bake at 375° for 8-10 minutes. Cookies will be soft and brown on bottom only. Makes 3 dozen.

CHOCOLATE CHIP PUDDING COOKIES

Dorothy Ford

2¼ c. flour
1 tsp. baking soda
¼ c. white sugar
1 (3.4-oz.) pkg. vanilla (instant) pudding
1 tsp. vanilla
1 c. chopped nuts
1 tsp. baking powder
1 c. oleo (2 sticks)
¾ c. brown sugar
2 eggs
1 (12-oz.) pkg. chocolate chips

Mix flour, baking soda and baking powder together. Combine butter, sugar, instant pudding and vanilla; beat until smooth. Beat in eggs. Gradually add flour mixture, then chocolate chips and nuts. Drop by rounded teaspoon on cookie sheet, 2 inches apart. Bake at 375° for 10 to 12 minutes.

PEANUT BUTTER BALLS

Donna Pitkin

2 boxes confectioners' sugar
2½ c. peanut butter
2 tsp. vanilla
1 lb. butter or oleo

Mix and shape into balls; chill 1 hour. Melt 1 (12-ounce) package of chocolate chips and ¼ of a piece of 1 square of paraffin wax. Dip into chocolate and set on waxed paper. Use toothpicks to dip balls into chocolate.

ORANGE BALLS

Madeleine Dearden

1 (11-oz.) box vanilla wafers
½ c. butter or oleo, softened
2 c. confectioners' sugar
1 (6-oz.) can frozen orange juice
2-3 c. flaked coconut

Put first 4 ingredients in food processor and process for 10-15 seconds. Form small balls and roll in coconut. Makes about 5 dozen 1-inch balls.

PINK PEANUT BUTTER FUDGE

Sally Howe

2 c. sugar
⅔ c. Carnation milk
1 c. peanut butter
1 c. pink fluff
1 tsp. vanilla

Cook 5 minutes the sugar and milk. Add fluff and peanut butter. Pour into greased pan (8 x 8 inches). Let cool and cut into squares.

PEANUT BUTTER CHOCOLATE BALLS
(Makes About 50)

½ c. (1 stick) unsalted butter
2 c. cornflakes cereal
2 c. creamy peanut butter (do not old-fashioned style or freshly ground)
2 c. dry milk
2 c. powdered sugar
15 oz. semi-sweet chocolate, chopped

Line cookie sheet with foil. Melt butter in heavy small saucepan over low heat. Combine cereal, peanut butter, dry milk and powdered sugar in large bowl. Mix in butter. Moisten hands and roll 1 tablespoon mixture into ball. Place on prepared cookie sheet. Repeat with remaining mixture. Chill overnight. Line cookie sheets with foil. Melt chocolate in double boiler over low heat, stirring occasionally. Remove chocolate from over water. Using fork, dip peanut butter balls 1 at a time into chocolate and transfer to prepared cookie sheets. Refrigerate until chocolate is firm. (Can be prepared 1 week ahead. Refrigerate in airtight container.)

CANDY

Bernice King

1 (12-oz.) pkg. chocolate chips
1¼ c. chopped nuts

Melt chips over hot water in double boiler; then take off stove and put in chopped nuts. Then put on to waxed paper; flatten down and cool. Very good.

OATMEAL-CHOCOLATE CLUSTERS

1 (6-oz.) pkg. semi-sweet chocolate chips
⅓ c. margarine or butter
16 lg. marshmallows
2 c. oats
1 c. flaked coconut

Heat chocolate chips, margarine and marshmallows in 3-quart saucepan over low heat, stirring constantly, until smooth. Remove from heat; mix in vanilla, oats and coconut. Drop mixture by teaspoonfuls onto waxed paper and shape into clusters. Refrigerate until firm, about 30 minutes. Makes 3½ dozen.

CHOCOLATE FUDGE

In Memory of Veronica Newcomb

2½ c. sugar
½ c. butter
2 c. marshmallow fluff
1 (12-oz.) pkg. chocolate chips
½ tsp. salt
1 sm. can evaporated milk

(continued)

Combine first 5 ingredients; stir over low heat until blended. Boil 5 minutes. Stir in chocolate chips and 1 cup nuts until melted. Pour into 9 x 13-inch pan.

EASY CANDY

Bernice King

1 (6-oz.) pkg. butterscotch chips
2 T. peanut butter
3 c. cornflakes

Melt butterscotch chips and peanut butter over hot water. Take off stove and add cornflakes; mix well. Drop onto waxed paper (the size you want them) and let cool.

DATE NUT ROLL

In Memory of Veronica Newcomb

3 c. white sugar
Pinch of salt
1 tsp. cornstarch
1 c. milk
1 (7-oz.) pkg. dates, cut fine
1 c. walnuts

Cook in pan on top of stove the sugar, salt, milk and cornstarch just before it forms a soft ball stage. Add a 7-ounce package of dates (cut fine). At soft ball stage, add 1 cup walnuts. Stir well and turn onto wet cloth. Roll up and let stand until cold. Cut into slices.

"OH HENRY" BARS

4 c. quick oats
½ c. corn syrup
⅔ c. margarine
1 c. brown sugar
2 tsp. vanilla
1 c. milk chocolate chips
⅔ c. chunky peanut butter

Cream margarine and sugar. Add oats, vanilla and syrup. Press firmly into greased 9 x 13-inch pan. Bake at 350° for 15 minutes. Cool and spread with topping. Refrigerate. **Topping:** Melt together until smooth and creamy the chocolate chips and peanut butter.

PEANUT BUTTER FUDGE

In Memory of Veronica Newcomb

2 c. white sugar
⅔ c. milk
1 c. smooth peanut butter
1 c. marshmallow fluff
½ c. chopped nuts

(continued)

Bring sugar and milk to boil at soft stage. Remove from heat; add peanut butter and marshmallows. Stir vigorously until all is melted. Stir in nuts. Put in 9 x 13-inch pan to cool.

MOCK BABY RUTH BARS

⅔ c. melted butter
4 c. oatmeal
1 c. brown sugar
½ c. white sugar
½ tsp. salt
¼ c. peanut butter
1 tsp. vanilla
1 c. chocolate chips
1 c. butterscotch chips
⅔ c. peanut butter
½ c. salted peanuts

Pour melted butter over oatmeal, sugar, syrup and salt. Mix well and add peanut butter and vanilla. Press into a 9 x 13-inch pan. Bake at 375° for 12 minutes. Watch closely as it burns easily. Melt chips. Add remaining ingredients. Mix and spread over top of bars. Chill until topping sets.

MICROWAVE PEANUT BRITTLE

Cooking times may vary slightly because of differences in microwave power. Makes about 1 pound.

1½ c. unsalted dry-roasted peanuts (about 7½ oz.)
1 c. sugar
½ c. light corn syrup
Pinch of salt
1 T. butter
1 tsp. vanilla extract
1¼ tsp. baking soda

Butter a large baking sheet. In microwaveproof bowl, combine peanuts, sugar, corn syrup and salt. Microwave on high until mixture bubbles vigorously, about 6 minutes. Remove mixture from microwave and stir in butter and vanilla. Return to microwave and cook on high until candy turns light gold color, about 3 minutes. Remove bowl from microwave. Working quickly, add baking soda to candy mixture and stir briskly (mixture will foam up). Immediately pour out onto prepared baking sheet. Shake baking sheet from side to side to spread brittle as thinly as possible. Let stand until cold and hard, about 2 hours. Break brittle into pieces. Store in airtight container at room temperature for up to 1 month.

CHOCOLATE SCOTCHEROOS

Joanne Blewitt

1 c. sugar
1 c. light corn syrup
1 c. (6 oz.) semi-sweet chocolate morsels
1 c. (6 oz.) butterscotch morsels
1 c. peanut butter
6 c. Rice Krispies

(continued)

Combine sugar and syrup in 3-quart saucepan. Cook over moderate heat, stirring frequently, until mixture begins to bubble. Remove from heat; stir in peanut butter and mix well. Add Rice Krispies. Stir until well blended. Press mixture into buttered 13 x 9-inch pan. Melt chocolate and butterscotch morsels together over very low heat. Remove from heat. Spread evenly over Rice Krispies mixture. Cool until firm. Cut into bars. Yield: 48 bars.

TEXAS BROWNIES

Marie Newcomb

For 1 (17½ x 11-inch) baking pan, 48 brownies, you will need:

2 c. all-purpose flour
2 c. granulated sugar
½ c. (1 stick) butter or margarine
½ c. shortening
1 c. strong brewed coffee or water
¼ c. dark, unsweetened cocoa
½ c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

Frosting:

½ c. (1 stick) butter or margarine
2 T. dark cocoa
¼ c. milk
3½ c. unsifted powdered sugar
1 tsp. vanilla

Tips: If you don't have buttermilk on hand, substitute 2 teaspoons vinegar or lemon juice. Mix into ½ cup milk. Or use powdered buttermilk. Mix according to package directions. **Preparation:** In a large mixing bowl, combine the flour and the sugar. In heavy saucepan, combine butter, shortening, coffee or water and cocoa. Stir and beat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla. Mix well, using a wooden spoon or high speed on electric mixer. Pour into a well-buttered 17½ x 11-inch jellyroll pan. Bake at 400° for 20 minutes or until brownies test done in the center. While brownies bake, prepare the frosting. In a saucepan, combine the butter, cocoa and milk. Heat to boiling, stirring. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

FAMILY-SIZE BROWNIES

Jinny Berquist

2 c. sugar
1½ c. flour
4 eggs
1 tsp. salt
1 c. shortening
1 c. milk
8 T. cocoa
½ c. chopped walnuts

Beat eggs, cream and shortening; gradually add sugar, adding eggs to this. Combine flour, cocoa and salt; add to first mixture, alternating with the milk. Mix well. Mix in the walnuts. Bake at 350° for 20-25 minutes. Use a 9 x 13 x 2-inch pan.

RICE KRISPIES PEANUT BUTTER BARS

1 c. white sugar
7 c. Rice Krispies
1 c. light Karo syrup
1½ c. peanut butter
Prepared dark chocolate frosting
½ c. chopped nuts

Place sugar and Karo syrup in saucepan and bring to a rolling boil. Add peanut butter. Remove from heat; mix thoroughly. Place mixture in large buttered bowl. Add Rice Krispies and mix well. Press into a 15½ x 10½-inch pan. Frost with prepared frosting and sprinkle with nuts. Cut into squares before it's cool.

DUMP BARS

Alice Dennehy

4 eggs
1 pkg. brown sugar
1 stick margarine
2 c. flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. vanilla
1 (12-oz.) pkg. chocolate chips OR nuts

Over a double boiler, mix eggs, sugar and margarine. Mix together flour, salt and baking powder. Add flour mixture, a little at a time, to double boiler mixture. Stir in vanilla. Bake in greased 9 x 13-inch pan in 350° oven for 30 minutes. After first minute, spread on chocolate chips. Finish baking.

TANNIES

R. Rook

14 graham crackers (whole pkg. PLUS)
1 sm. can sweetened condensed milk
1 (6-oz.) pkg. chocolate chips
½ c. nuts

(continued)

Crush crackers; add other ingredients and cook in 8 or 9-inch square pan at 350° for 20 minutes. Grease and flour pan.

WHOOPIE PIES

Bernice King

6 T. Crisco
1 c. sugar
2 c. flour
5 T. cocoa
1¼ tsp. salt
1 c. milk
1 egg
1 tsp. vanilla

Cream sugar and Crisco. Add vanilla, milk and egg, then dry ingredients. Drop by teaspoons on ungreased cookie sheet and spread round. Bake 12 to 15 minutes in 400° oven. Take off cookie sheet and cool on rack. Put inside frosting and raspberry jam.

MAGIC COOKIE BARS

Lorraine Cloutier

½ c. butter or oleo
1½ c. graham cracker crumbs
1 can Eagle Brand condensed milk
1⅓ c. coconut
1 (6-oz.) pkg. chocolate chips
1 c. chopped nuts

Put butter in 9 x 13-inch pan and melt; then mix graham crumbs with the butter and spread in pan. Pour Eagle Brand milk over crumbs; then sprinkle coconut over milk. Then add chocolate chips on the coconut, then nuts over the chocolate chips. Press down firmly. Bake 25 minutes in 350° oven.

LEMON SQUARES

Joanne Blewitt

2 c. flour
½ lb. butter
½ c. confectioners' sugar
2 c. granulated sugar
½ tsp. salt
6 T. lemon juice (juice from 2 lemons)
Grated rind of 2 lemons
¼ c. flour
2 tsp. confectioners' sugar

Cream together the 2 cups flour, butter and ½ cup confectioners' sugar. Spread into a 13 x 9-inch pan. Bake at 350° for 15 minutes. Crust should be a pale gold at edge. In a bowl, mix eggs, granulated sugar and salt; then blend in lemon juice and rind. Sift ¼ cup flour and 2 teaspoons confectioners' sugar into egg mixture. Fold in. Pour egg mixture over crust and return to oven for 30 minutes. Sift confectioners' sugar over top after taking from the oven, if desired. Makes 10-12 squares.

FIG OR RASPBERRY SQUARES

Bernice King

4 c. sifted flour
½ c. water
1 c. oil
Fig or raspberry jam

Mix the flour, water and oil together; take half of dough and put between waxed paper and roll very thin. Put onto a cookie sheet; press down good. Then put on your fig or raspberry jam all over thinly. Roll other half the same way. Put on top. Press all around sides. Cut off what overlaps. Bake in oven at 450° until light brown. Put milk on top before baking.

BUTTERSCOTCH CHEESECAKE BARS

Rose Palmer

1 (12-oz.) pkg. butterscotch morsels
⅓ c. butter
1 egg
2 c. graham cracker crumbs
1 c. nuts
1 tsp. vanilla
1 (8-oz.) pkg. cream cheese, softened
1 (14-oz.) can condensed milk
Grated coconut (opt.)

Melt morsels and butter. Stir in crumbs, nuts and coconut. Press ½ of mixture on greased pan (13 x 9 inches). Beat cheese, condensed milk, vanilla and egg together. When thoroughly mixed, pour on crumbs in pan. Sprinkle rest of crumbs evenly over cheese mixture. Bake at 350° for about 30 minutes or until knife comes out clean. Cool and slice.

APRICOT SQUARES

Donna Foulsham

¾ lb. butter
2 c. brown sugar
3 c. oatmeal
3 c. flour
⅔ tsp. salt
2 tsp. soda
1 lb. apricots
1½ c. water
1½ c. sugar

Cream together the butter and brown sugar. Work in oatmeal, 3 cups flour, salt and soda. Spread ½ of mix on cookie sheet. Pat firmly. Cook on medium heat until soft 1 pound apricots, 1½ cups water and 1½ cups sugar. Mash and cool. Spread on top of pan. Sprinkle rest of crust. Bake at 350° for 20-25 minutes.

PUMPKIN ROLL

Honey Vaine

3 lg. eggs
1 c. sugar
⅔ c. canned pumpkin
1 tsp. lemon juice
1 tsp. ginger
½ tsp. nutmeg
¾ c. flour
1 c. finely chopped walnuts
1 tsp. baking powder
½ tsp. salt
2 tsp. cinnamon

Beat eggs on high speed for 5 minutes. Slowly beat in sugar, a little at a time. Stir in pumpkin and lemon juice. Stir together remaining ingredients (excluding nuts) and fold them into batter. Line a greased 15 x 10 x 1-inch pan with waxed paper. Spread batter evenly in pan. Sprinkle with nuts. Bake in preheated 375° oven for 12-15 minutes until cake tests done (toothpick). Sprinkle a kitchen towel with confectioners' sugar and turn out onto it. Slowly remove waxed paper, starting at narrow end. Roll cake and towel up together; cool thoroughly. Unroll and fill with frosting. Re-roll; wrap in foil and refrigerate.

Filling:

1 c. confectioners' sugar
6 oz. cream cheese, softened
4 T. butter
½ tsp. vanilla

DEATH BY CHOCOLATE

Brenda Burns

Chocolate cake mix
6 boxes chocolate pudding
4 Skor bars
2 lg. containers Cool Whip
Chocolate chips

Make cake as directed on box. Make into a 2-layer cake; then cut into pieces. Line bottom of bowl with cake pieces, then pudding, chocolate chips, container of Cool Whip. Break 2 Skor bars into pieces to put over Cool Whip. Repeat again for second layer.

CHERRY SQUARES

Debbie Johnson

2 sticks butter
2 c. sugar
1 tsp. vanilla
4 eggs
3 c. flour
1 can cherry pie filling

Mix together the first 3 ingredients until creamy. Add eggs and mix well. Add flour. Spread evenly onto greased cookie sheet ⅔ of the batter. Spread pie filling evenly on top of batter. Dot with remaining batter. Bake at 350° for 50-60 minutes.

SUGARED DATE SQUARES

Betty Matson

1 c. (2 sticks) butter, softened
2 c. sugar
3 eggs
3 c. all-purpose flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
¼ tsp. ground cloves
⅛ tsp. salt
2 c. chopped dates

Preheat oven to 350°. Cream butter thoroughly. Add sugar gradually. Beat well after each addition. Add eggs; mix well. Combine dry ingredients. Gradually add to creamed mixture. Stir in dates (dough will be stiff). Pat into buttered jellyroll pan. Sprinkle with 2 tablespoons sugar. Bake at 350° for 25 minutes. Cool 5 minutes. Cut into squares. Yield: 35 (2-inch) squares.

ROBERT REDFORD BARS

Donna Pitkin

1 c. flour
½ c. butter or margarine, melted
1 c. chopped walnuts
8 oz. cream cheese
12 oz. Cool Whip OR whipped cream
1 lg. pkg. instant vanilla pudding
1 lg. pkg. instant chocolate pudding
1 c. sugar
3 c. milk
Milk chocolate to decorate

Mix first 3 ingredients together and press into 9 x 13-inch pan. Bake 15 minutes at 350° (cool). Beat cream cheese with sugar and ½ Cool Whip. Spread over crust. Mix 2 puddings with 3 cups milk. Spread over cheese filling. Top with rest of Cool Whip. Decorate with grated milk chocolate. Chill.

CINNAMON BOWKNOTS

Beatrice Smith

2 c. flour
1 T. baking powder
1 tsp. salt
6 T. shortening
⅔ c. milk
¼ c. butter or margarine, melted
2 T. sugar, mixed with 1 tsp. cinnamon

Combine flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add mixture to milk, all at once, and stir with fork until mixture forms ball and no flour remains. Turn out on lightly-floured surface and knead lightly 25 times. Roll out ½ inch thick. Cut with floured 2½-inch doughnut cutter. Twist each ring to form figure 8; place on ungreased cookie sheet and bake in preheated 450° oven 12

(continued)

minutes or until golden brown. Dip tops in butter, then in light sugar-cinnamon mixture. Makes 1 dozen.

BROWNIES

1 c. butter
8 sq. Baker's chocolate
3⅓ c. sugar
4 eggs
2 tsp. salt
2 c. flour
2 c. chopped walnuts
1 tsp. vanilla

Melt butter and chocolate in large saucepan. Remove from heat; add sugar and mix well. Add eggs, one at a time, mixing well after each addition. Stir in salt, flour, nuts and vanilla, mixing well. Pour into greased 15 x 11-inch cookie sheet with sides. Bake at 350° for 20-25 minutes. Do not overcook. Makes 3 dozen. Fudge like and full of nuts.

CHINESE CHEWS

Beatrice Smith

1 c. sugar
½ c. butter
1 c. flour
2 eggs
1 tsp. salt
1 tsp. vanilla
½ pkg. dates
1 c. nuts

Melt butter; add sugar and eggs. Fold in flour and salt. Add vanilla, dates and nuts; mix well. Put batter into 8-inch square pan and bake in 350° oven about 30-45 minutes. When almost cold, cut into squares and sprinkle with powdered sugar.

PEANUT BUTTER CHOCOLATE BROWNIES

¼ c. butter
¼ c. chunky peanut butter
1 c. dark brown sugar
½ c. sugar
2 eggs
1 tsp. vanilla
1½ c. flour
1 tsp. baking powder
¼ c. chocolate chips

Topping:

½ c. chunky peanut butter
½ tsp. vanilla
2 T. butter, melted
¼ c. chocolate chips

Heat oven to 350°. Grease and flour a 4 x 8-inch pan. Cream butter, peanut butter, brown sugar and sugar. Beat in eggs and vanilla. Stir in flour and baking powder. Fold in chocolate chips. Put batter into pan and bake for 30 to 35 minutes. **Topping:** Stir peanut butter, vanilla and 1 tablespoon melted butter together. Spread over warm brownies. Melt

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chocolate chips with 1 tablespoon butter. Drizzle chocolate topping over peanut butter topping in desired pattern. Cut when cooled.

SNOW DROP BROWNIES

⅔ c. flour
½ c. unsweetened cocoa
½ tsp. baking powder
½ tsp. salt
1 c. sugar
½ c. butter (1 stick)
2 eggs
1 tsp. vanilla
½ c. white chocolate chips

Preheat oven to 350°. Butter an 8 x 8 x 2-inch pan. Sift flour, cocoa, baking powder and salt into small bowl. Beat sugar, butter, eggs and vanilla together in medium bowl. Mix in dry ingredients. Mix in chips. Spread batter into prepared dish. Bake about 25 minutes. Cool completely. Cut into 2-inch squares.

ROCKY ROAD COLA SQUARES
(Makes about 48 Pieces)

Chocolate Cola Cake:

2 c. all-purpose flour
2 c. sugar
4 T. unsweetened cocoa
½ tsp. salt
½ lb. (2 sticks) butter or margarine
1 c. cola
2 lg. eggs (at room temp.)
½ c. buttermilk
1 tsp. baking soda
1 tsp. vanilla extract

Rocky Road Cola Frosting:

¼ lb. (1 stick) butter or margarine
⅓ c. cola
3 T. water
1 lb. powdered sugar
6 T. unsweetened cocoa
1 c. chopped walnuts (about 4 oz.)
1½ c. miniature marshmallows

To make cake: Grease and flour a 13 x 9-inch baking pan; set aside. Preheat oven to 350°. Stir together flour, sugar, cocoa and salt in a large bowl. Bring butter and cola to a boil in a small saucepan. Pour over flour mixture and stir with wooden spoon until combined. Whisk eggs in medium bowl until frothy. Add buttermilk, baking soda and vanilla; whisk until blended. Stir into batter until incorporated. The batter will be thin. Pour into prepared pan and bake for 30 minutes or until cake tester inserted in center comes out clean. While cake bakes, make frosting. In a medium saucepan, bring butter, cola, water, sugar and cocoa to a boil, stirring well. Remove from heat and stir in walnuts and marshmallows. Remove cake from oven and pour frosting over top of

(continued)

hot cake, spreading to sides of pan. Cool to room temperature. Cake may be tightly covered at room temperature up to 1 week or may be frozen. Defrost at room temperature. Before serving, cut into 1½-inch squares.

OATMEAL COOKIES

Robyn Foulsham

¾ c. shortening
1 c. packed brown sugar
½ c. sugar
1 egg
¼ c. water
1 tsp. vanilla
1 c. flour
1 tsp. salt (opt.)
½ tsp. baking soda
3 c. Quaker Oats
1 c. raisins

To soften raisins, place in pan; cover with water and bring to a boil. Shut off and let sit. Drain and add last. Beat shortening, sugars, egg, water and vanilla together until creamy. Sift together flour and soda. Add to creamed mixture. Stir in oats. Add raisins. Drop by teaspoonfuls onto greased cookie sheet. Flatten with glass dipped in white sugar. Bake at 350° for 12-15 minutes.

Recipe Favorites

Potpourri

• Vinegar can remove spots caused by tomatoes. Soak spot with vinegar and wash as usual.

• To freshen your dishwasher, run it on rinse with some baking soda.

• Drops of oil of cinnamon, cotton balls soaked in your favorite perfume or disinfectant will leave room smelling fresh after you vacuum.

• Things to keep in the kitchen: a ruler, scissors, small hammer, flashlight, candles, matches and tape.

• Egg whites need to be room temperature for greater volume when whipped.

• To freeze eggs: Spray ice cube trays with oil. Beat eggs and add 3/4 teaspoon sugar and 1/4 teaspoon salt for every 1/2 dozen. Pour into trays and freeze firm. Store in airtight containers in freezer. One cube equals one egg.

• A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

• Use steel wool covered with fabric for a pin and needle sharpener. Attach curtain rings on drawstring ties and the ties will not come out.

• Separate 2 glasses by filling the inside one with cold water and setting the other in hot.

• Old Amish Proverb: Eat it up, wear it out, make it do, or do without!

• Organize coloring books and crayons with a dish drainer.

• For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

• Before scalding milk, rinse pan with cold water for easy clean up.

• Getting the catsup out of the bottle isn't so tough. Insert a drinking straw, push it to the bottom of the bottle, and then remove. Enough air will be admitted to start an even flow.

• Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.

GOLDEN GLOW PICKLES

3 qt. lg. cucumbers, peeled and diced
6 lg. onions, sliced thin
1 red hot pepper, cut in strips
3 red sweet peppers, cut in strips

Cover with ¼ cup salt and water. Let set 3 hours. Wash and drain; bring to a boil in water. Drain again.

Combine:

3 c. sugar
1 pt. vinegar
1 tsp. turmeric
15 whole cloves
2 T. mustard seed

Add vegetables and cook slowly until vegetables are tender. Put in jars while hot. Makes 2½ to 3 pints.

CORN RELISH

14 lg. ears of corn, husked
2 c. cider vinegar
4 lg. red or green peppers, diced
½ sm. head cabbage, finely chopped
1 med. onion, diced
1 garlic clove, minced
1¼ c. packed brown sugar
2 T. all-purpose flour
1 T. dry mustard
1 T. salt
2 tsp. celery seed
1 tsp. turmeric

Early in day or up to 1 month ahead: Place ear of corn on tube of angel food pan or on cutting board. With a sharp knife, cut kernels from corn. Repeat with remaining corn to make 7 cups kernels; set aside. In 4-quart saucepan over high heat, heat vinegar and remaining ingredients to boiling. Reduce heat to low; simmer 15 minutes, stirring occasionally. Stir in corn. Over high heat, heat to boiling. Reduce heat to medium; cook 5 minutes longer, stirring frequently. Spoon relish into large bowl; cover and refrigerate at least 6 hours to develop flavors. Relish will keep up to 1 month in the refrigerator. (Or spoon relish into freezer container, freezer-weight plastic bags with metal ties or zip tops, to use within 3 months.) Makes 8 cups.

ZUCCHINI RELISH

Nancy Curtis

4 stalks celery, chopped
10 c. zucchini, peeled and chopped
4 lg. onions, chopped
1 red pepper, seeded and chopped
½ c. salt
3 c. vinegar
3¼ c. sugar
2½ tsp. celery seed
2½ tsp. mustard seed
2 tsp. turmeric
2 T. cornstarch, dissolved in ½ c. vinegar

Combine veggies and salt in large enamel or stainless steel pot. Let stand overnight. In morning, drain and rinse well. Combine sugar, vinegar and seasonings; bring to a boil. Add chopped veggies; remove from heat and let stand 2 hours. Return to heat and bring to a boil. Add the cornstarch, dissolved in vinegar. Simmer 15 minutes. Spoon into sterilized jars and process in a boiling water bath 20 minutes. Yield: 15 (½) pints.

PICKLED BEETS

3 qt. cooked sm. beets
2 c. sugar
1½ tsp. salt
2 sticks cinnamon
3½ c. cider vinegar
1 T. whole allspice
1½ c. water

Combine all but beets in large saucepan; simmer 15 minutes. Pack (peeled) beets in sterilized hot jars, leaving ¼-inch head room. Remove cinnamon sticks. Bring liquid to a boil; ladle over beets and seal jars. Process 30 minutes in hot bath. Yield: 6 pints.

CUCUMBER-CHERRY PICKLES

Nancy Curtis

7-10 lg. yellow cukes

Syrup:

3½ lbs. (7 c.) sugar
2 c. white vinegar
½ tsp. oil of cinnamon
¼ tsp. oil of clove

2 sm. jars, sliced cherries

Peel and seed cukes; cut into 1-inch pieces. Cover with boiling water; cook until tender and drain. Combine ingredients for syrup; bring to boil. Pour over cukes. Cover and let stand overnight. Drain. Boil syrup again. Pour back over cukes. Cover and let set another night. Add cherries. Bring to boil. Put in sterilized jars and cap.

SWEET DILL REFRIGERATOR PICKLES

2 c. sugar
2 c. vinegar
1 lg. onion, sliced
¾ to 1 c. minced fresh dill
2 c. water
¼ c. salt
3 qt. sliced, unpeeled cucumbers

In a saucepan, combine sugar, vinegar, water and salt; bring to a boil and boil 1 minute. In a large non-metallic container, combine cucumbers, onion and dill. Pour dressing over; cool. Cover and refrigerate at least 3 days before serving. Stir occasionally. Yield: 3½ quarts.

BLUE CHEESE DRESSING

Donna Pitkin

¼ c. crumbled blue cheese
¾ c. sour cream, divided
2 T. vegetable oil
1 T. lemon juice
1 to 1½ tsp. Worcestershire sauce
Salt and pepper to taste

In a small bowl, mash blue cheese with a fork. Add 2 tablespoons sour cream. Beat until smooth. Stir in all remaining ingredients. Serve over mixed greens. Yield: 1 cup.

BLUE CHEESE SALAD DRESSING

1 qt. mayonnaise
6 oz. blue cheese, crumbled
½ c. sour cream
¼ c. lemon juice
1 onion, grated
½ tsp. garlic salt

Mix all ingredients together. Chill. Improves with age. Use as dip, too.

POPPY SEED DRESSING

1½ c. sugar
2 tsp. ground mustard
2 c. corn or vegetable oil
2 tsp. salt
⅔ c. cider vinegar
3 T. poppy seed

Blend together sugar, salt, mustard and cider vinegar. Add oil; beat 5 minutes. Add 3 tablespoons poppy seed.

CARROT-CUKE RELISH

Sally Howe

3½ c. coarsely ground, unpeeled cukes
1½ c. coarsely ground carrots
1 c. coarsely ground onions
2 T. salt
2 c. sugar
1½ c. vinegar
1½ tsp. celery seed
1 tsp. mustard seed

Mix ground vegetables and salt. Let stand 3 hours and drain. In large pan, combine remaining ingredients. Bring to a boil. Add vegetables and simmer 20 minutes. Can be canned or cooled and kept in refrigerator. Makes 2½ pints.

REFRIGERATOR PICKLES

Mabel Card

4 c. sugar
4 c. vinegar
½ c. salt
1½ T. turmeric
1½ T. celery seed
1½ T. mustard seed

Mix all the above ingredients, but do not boil. Sterilize 3 quart jars. Into each jar, slice 1 medium onion (thin slices). Fill jar with sliced, unpeeled cucumbers. Pour in vinegar mixture. Seal and refrigerator. Ready in 5 days. A nice crisp pickle.

BEET RELISH WITH HORSERADISH

Mabel Card

¼ c. ground fresh horseradish
4 c. chopped cooked beets
4 c. chopped cabbage
1 tsp. white pepper
1 T. salt
¼ tsp. red pepper
2 c. chopped celery
3 c. sugar
2 c. vinegar

Grind all vegetables. Add remaining ingredients and heat; bring to a boil. As soon as it boils, pack into hot sterilized jars. Makes 5-6 pints.

HOT DOG RELISH

Sally Howe

2½ lbs. onions
1 c. molasses
¼ c. brown sugar
Squirt of pepper sauce
¼ c. vinegar
Crushed red peppers to your taste
Salt and pepper to taste

Dice the onions; put in saucepan. Add the rest and cook slow for 3 hours. Put in jars.

QUICK SALAD DRESSING

Claire Foulsham

¾ c. vegetable oil
1 T. cider vinegar
1 T. sugar
½ tsp. garlic salt

Combine; shake well.

BARBECUE SAUCE

Eileen Mayo

2 T. butter
⅓ c. minced onion
1 c. catsup
⅓ c. lemon juice
2 T. brown sugar
½ c. water
2 tsp. mustard
2 T. Worcestershire sauce

Saute onion in butter; add rest of mixed ingredients. Bring to a boil; simmer, covered, 10 minutes. Excellent on pork, spareribs, but can be used an any meat. Cook meat until almost done. Use sauce last 15-20 minutes of cooking, basting often.

HONEY-GLAZED SNACK MIX

Claire Foulsham

4 c. Rice OR Corn Chex cereal
1½ c. miniature pretzels
1 c. pecan halves
⅓ c. butter or margarine
¼ c. honey

In a large mixing bowl, combine cereal, pretzels and pecans; set aside. Melt butter in a small saucepan; stir in honey and blend well. Pour over cereal mixture and stir to coat evenly. Spread in a jellyroll pan. Bake at 350° for 12-15 minutes or until mixture is lightly glazed, stirring occasionally. Remove from oven and cool slightly. Spread on waxed paper to cool completely. Yield: About 6½ cups.

HOT DOG RELISH

Rita D. Gross

3 pt. green tomatoes, ground
3 ripe tomatoes, ground
3 red sweet peppers, ground
4 green sweet peppers, ground
1 qt. onions, finely chopped
1 bunch celery, ground

Mix all together and add ½ cup salt. Let stand overnight. Drain and cook in enamel kettle (or stainless steel pan) with the following:

3 pt. cider vinegar
2 pt. white sugar
1 tsp. cinnamon
½ tsp. cloves
½ c. mustard seed

Simmer 30 minutes and can. Makes about 6 or 7 pints.

BAR-B-QUE SAUCE

Debbie

½ c. beer
½ c. brown sugar
1 jar hamburger relish
2 T. brown mustard
1 T. Worcestershire sauce
1 tsp. salt
½ tsp. pepper
½ c. ketchup

Put all ingredients in saucepan; bring to a boil. Cool and put in jars.

CHINESE PICKLED BEETS

Joanne Blewitt

3 cans whole beets, cut in fourths
1 c. sugar
2 T. cornstarch
1 tsp. vanilla
1½ c. beet juice
1 c. vinegar
24 whole cloves
3 T. ketchup
3 T. vegetable oil
Dash of salt

In a large shallow pan, combine sugar and cornstarch; stir, mixing well. Add vinegar, cloves, ketchup, oil, salt and vanilla. Stir again. Add beets and 1½ cups of the juice. Cook over medium heat 3 minutes, stirring all the time, until it thickens.

WHITE SAUCE
(Base for Many Sauces & Gravies)

Nancy Curtis

2 T. butter or margarine
2 T. flour
1 c. milk
Salt and pepper

In saucepan, melt butter until bubbly. Add flour; whisk until smooth. Let cook a minute. Add milk; slowly whisk smooth and cook until thickened. Salt and pepper. Add ½ cup grated Parmesan cheese for a nice sauce for veggies.

SWEET & SOUR SAUCE
(Duck Sauce)

Nancy Curtis

2 T. cornstarch
¼ c. brown sugar
¼ c. vinegar (cider)
1 T. soy sauce
1 c. pineapple juice

Mix together in saucepan. Heat to boiling, stirring constantly. When thick, remove from heat. When cooled, you can add applesauce. Use with cubed cooked chicken or most meats.

RHUBARB SAUCE

3 c. rhubarb, cut in ¼-in. slices
1 c. sugar
2½ c. water
1½ T. cornstarch
2 T. cold water

Combine rhubarb, sugar and 2½ cups water in saucepan. Cover; simmer about 3 minutes or until just tender. Mix cornstarch and 2 tablespoons cold water to a smooth paste; stir into cooked rhubarb.

CURRY SAUCE

Nancy Curtis

¼ c. butter
½ c. finely chopped onion
1 c. finely chopped apple
5 T. flour
1 T. curry powder
1 qt. chicken stock
2 T. lemon juice
½ lemon rind, grated
2 T. mint jelly
2 c. cooked shell fish, chicken, lamb or pork

Melt butter; add onion and apple. Cook gently until a delicate color. Blend together flour and curry; add to butter mixture. Add stick gradually, stirring constantly. Bring to a boil; then reduce heat to simmer for 30 minutes. Add lemon juice and rind, jelly and seasoning to taste. Add cooked fish or meat. Serve in ring of mashed potatoes.

SPRING DELIGHT

2-2½ qt. cut-up rhubarb
1 (20-oz.) can crushed pineapple
2-2½ c. sugar or sugar substitute
3 T. Minute Tapioca

In large kettle, stew rhubarb in 2 cups water. Cooks quickly, so watch kettle. Best to cook on medium heat, usually 8 to 10 minutes. When rhubarb is almost tender, add can of crushed pineapple in its own juice. When this comes to boil, add tapioca and cook for 2 minutes; remove from heat. Let cook for 10 minutes or more; then add sugar. to suit your taste. This can be used with sugar substitute for people who are restricted in use of sugar. Store in refrigerator in large bowl or 2 (1-quart) jars. Makes a big quantity.

HOT & SWEET MUSTARD

1 (2-oz.) can dry mustard
½ c. sugar
½ c. white vinegar
1 egg, beaten to blend

(continued)

Combine mustard and sugar in top of double boiler. Gradually whisk in vinegar, then eggs. Set over simmering water and cook until mixture darkens slightly and mellows in flavor, stirring frequently, about 12 minutes. Transfer to jar with tight fitting lid. Refrigerate mustard until ready to use.

DRESSING FOR COLESLAW

1 c. sugar
½ c. vinegar
1 tsp. pepper
1 c. vegetable oil
2 tsp. salt

Mix. Keeps for weeks in refrigerator. May add celery seed, if desired.

PESTO SAUCE

6-8 garlic cloves, chopped
4 c. fresh basil leaves
½ to 1 c. olive oil
2-3 c. Parmesan cheese, grated
¼ c. pine nuts OR walnuts (opt.)

Place the garlic, basil leaves, olive oil, cheese and optional pine nuts in a food processor or blender and process until pureed. Keep refrigerated several weeks or freeze.

DINAH'S SWEET BARBECUE SAUCE

2 T. butter
2 med. onions, sliced
5 garlic cloves, chopped
1 chicken bouillon cube, crumbled
¼ c. Worcestershire sauce
2 c. chili sauce
½ c. dark corn syrup
½ c. red wine vinegar
4 T. soy sauce
Juice of 2 lemons
3 T. fresh herbs
Freshly ground pepper

Melt the butter in a heavy skillet. Add the onions and garlic; cook about 10 minutes or until the onions are a burnished brown. Transfer to a food processor or blender. Process until smooth. Put the puree in a medium saucepan; stir in the chili sauce, corn syrup, bouillon, vinegar, soy sauce, lemon juice and Worcestershire sauce. Add herbs and pepper to taste. Bring to the boil, stirring; then reduce heat. Simmer, uncovered, for 30 minutes. Doubles easily. Freezes well.

BARBECUE SAUCE

Claire Foulsham

1 sm. onion, chopped
2 T. margarine
¾ c. water
½ c. ketchup
¼ c. vinegar
4 T. Worcestershire sauce
Few drops hot pepper sauce
4 tsp. sugar
1 tsp. paprika
½ tsp. pepper

In a saucepan, cook onion in margarine until tender. Add remaining ingredients; simmer until sauce reaches desired consistency, stirring occasionally. Use as a basting sauce when grilling hamburgers or chicken and/or use as a condiment. Store in the refrigerator. Yield: 1⅓ cups.

THREE HERB POPCORN

Claire Foulsham

6 qt. (24 c.) popped popcorn (about 1 c. kernels)
Salt to taste
½ c. butter or margarine
1 tsp. dried basil
1 tsp. dried chervil
½ tsp. dried thyme
1 (12-oz.) can mixed nuts (opt.)

Place popcorn in a large container or oven roasting pan. Salt to taste and set aside. Melt butter in a small saucepan. Remove from heat; stir in basil, chervil and thyme. Drizzle butter mixture over popcorn and toss lightly to coat evenly. Stir in nuts, if desired. Yield: About 20 cups.

RAISIN SAUCE FOR HAM

Sally Howe

¾ c. brown sugar
2 T. cornstarch
½ c. water
⅔ c. raisins
3 or 4 whole cloves
1 T. butter
1 T. lemon juice

Put all ingredients in a medium saucepan. Cook until thickened. Let cool.

TOMATO SOUP DRESSING (French Dressing)

1 can tomato soup
1 c. oil
1 c. vinegar
1 c. sugar
1 clove garlic, minced
1 sm. onion, chopped
1 T. allspice
2 T. oregano

Mix all ingredients together in blender or large bowl; pour into glass jars and refrigerate. Makes about 1½ quarts.

CREAMY GARLIC DRESSING

1 c. vegetable oil
½ c. sour cream
¼ c. heavy cream
¼ c. cider vinegar
1 tsp. salt
1 lg. garlic clove, minced
Salad greens

In a small bowl, combine oil, sour cream, heavy cream, vinegar, salt and garlic until smooth; chill. Serve over salad greens. Refrigerate leftovers. Yield: 1⅔ cups.

COCKTAIL SAUCE

Joanne Blewitt

½ c. ketchup
4 tsp. lemon juice
3 tsp. horseradish
2 drops hot pepper sauce

Mix all together. Great with shrimp.

BARBECUE SAUCE FOR CHICKEN

Betty Morse

½ pt. water
1 pt. vinegar
1 sm. bottle Worcestershire sauce
½ lb. butter
1 oz. salt

Mix all together and bring to a boil. Brush on chicken as you barbecue. Makes enough for 10 halves. Will keep in refrigerator.

WHITE BARBECUE SAUCE

"Heloise"

6 T. mayonnaise
2 T. sugar
1 tsp. salt
1 tsp. pepper
3 T. lemon juice
3 T. vinegar

Mix mayonnaise, sugar, salt and pepper in bowl. In another bowl, combine lemon juice and vinegar. Combine both bowls; whisk until smooth. Use to brush chicken you're going to bake, broil or grill.

CREATIVE DOUGH

1 c. flour
2 tsp. cream of tartar
½ tsp. salt
About 15 drops favorite food coloring
1 c. water
1 T. vegetable oil
1 tsp. vanilla, if desired

Cook all ingredients in 1½-quart saucepan over medium heat, 4 to 5 minutes, stirring vigorously, until mixture forms a ball. Remove dough from saucepan and let stand on counter 5 minutes. Knead dough about 30 seconds or until smooth and blended. Cool completely. Store in airtight container in refrigerator. Kids will mold and shape this dough to their imaginations delight.

WATERMELON SUPREME

Rita D. Gross

Cut off the top half of a watermelon so the remaining part forms an oblong bowl (or basket) when the meat is scooped out and made into balls. Fill the shell with cantaloupe balls, pineapple, sliced banana, pitted sweet cherries, fresh strawberries, blueberries or any other small fruit in season. Pour Aloha Sauce over the fruits. Mix well and chill. **Aloha Sauce:** Mix thoroughly 2 tablespoons strained lemon juice, 2 tablespoons strained orange juice, 2 tablespoons lime juice, ⅓ cup water and ⅔ cup sugar.

GREEN TOMATO JAM

Madeline Dearden

2½ c. green tomatoes, blended
2 c. sugar
1 (3-oz.) pkg. raspberry OR strawberry Jello

Bring to a boil the tomatoes and sugar; boil gently for 15 minutes. Add Jello. Mix well and pour into jelly jars and refrigerate.

STRAWBERRY PINEAPPLE JAM
(Makes Six 7-Ounce Jars)

1 (10-oz.) pkg. frozen strawberries in syrup, thawed
1 (1 lb. 4-oz.) can crushed pineapple in its own syrup
4½ c. sugar
Grated peel and juice from 1 lemon
Grated peel and juice from 3 oranges
5 oz. liquid pectin

(continued)

Place strawberries and pineapple, with their juices, in a deep, heavy saucepan. Stir in sugar, peel and juice from lemon and oranges; cook over moderate heat, stirring occasionally, until sugar is dissolved. Increase heat to high; bring to a full rolling boil and boil rapidly for 1 minute. Stir in pectin and continue boiling rapidly for 4 minutes, stirring occasionally. Remove from heat and stir for about 5 minutes to keep fruit from falling to bottom. Pour into hot jars and seal or cool and store in refrigerator.

BLUEBERRY APPLE JAM

4 c. sugar
2 T. water
2 tsp. cinnamon
2 tsp. lemon juice
2 (1-lb.) bags frozen blueberries, thawed
1 lb. green apples, peeled, cored and chopped (about 2 apples)

Stir sugar, water, cinnamon, lemon juice and blueberries in a 6-quart saucepan. Bring to a boil over moderate heat, stirring occasionally. Stir in apples. Insert candy thermometer and cook, stirring, over moderately-high heat until thermometer reaches 225°, about 15 minutes. Immediately pour into hot jars and seal or cool and store in refrigerator.

ZUCCHINI PEACH JELLY

6 c. shredded, peeled zucchini (about 4med.)
6 c. sugar
2 T. lemon juice
1 (8-oz.) can crushed pineapple with juice
2 (3-oz.) pkgs. peach flavored gelatin

In a large saucepan or Dutch oven, combine zucchini, sugar, lemon juice and pineapple with juice; bring to a boil. Cook, stirring often, at a full boil for 10 minutes. Remove from the heat; stir in gelatin. Spoon into clean jelly jars. Cover and cool. Store in refrigerator. Yield: 7½ pints.

RASPBERRY RHUBARB JAM

6 c. sliced fresh or frozen rhubarb
4 c. sugar
1 (6-oz.) pkg. raspberry flavored gelatin
1 (21-oz.) can raspberry pie filling

Combine rhubarb and sugar in a saucepan; cover and let stand overnight. The next day, simmer, uncovered, until rhubarb is tender, about 30 minutes. Stir in gelatin and pie filling. Bring to a boil. Remove from

(continued)

the heat; cool. Pack in containers and refrigerate or freeze until ready to serve. Yield: 3 pints.

GREEN TOMATO JAM

Debbie Lessard

4 c. ground green tomatoes
4 c. sugar
1 lg. pkg. Jello

Boil 20 minutes. Cool enough to put in freezer containers. Then freeze.

RHUBARB STRAWBERRY JAM

Brenda Aldrich

5 c. diced rhubarb
4½ c. sugar
1 sm. box strawberry Jello
¼ c. water

Wash and cut rhubarb into small pieces. Combine sugar and water to make a syrup. Bring to a boil for 2 minutes. Add the rhubarb and cook for 5 minutes (until rhubarb is soft). Add Jello and bring to a full boil. Put into clean jars. The jam may be slightly soft for the first day, but will thicken in a day or so. Keep in refrigerator or cover with paraffin. Great over ice cream.

ZUCCHINI JAM

Brenda Aldrich

6 c. zucchini, peeled and grated
1 c. drained, crushed pineapple
½ c. lemon juice
2 sm. boxes apricot Jello
6 c. sugar (I like it with only 4 or so)

Peel and grate zucchini. Boil for 10 minutes, stirring constantly. Add sugar, pineapple and lemon juice; boil 6 minutes. Remove from heat; add Jello. Put in jars and seal or put in refrigerator.

SPEEDY BLUEBERRY REFRIGERATOR JAM

4 c. fresh or frozen blueberries
2 c. sugar
1 (3-oz.) pkg. lemon flavored gelatin

In a large saucepan, combine all 3 ingredients. Bring to a boil; cook and stir 2 minutes. Pour into jars. Refrigerate. Yield: 3 cups.

STRAWBERRY JAM OR RASPBERRY JAM

Sandra Sisum

8 c. strawberries OR raspberries (fresh or frozen)
5 c. sugar
2 T. lemon juice

Crush strawberries. Mix with sugar and lemon juice. Heat to boiling, stirring frequently. Boil (keep stirring) until thick, about 25 minutes. Skim off foam. Pour into hot sterilized jars, leaving ¼-inch headspace. Refrigerate for use immediately or seal with lids or paraffin.

ORANGE MARINATED FRUIT

Rose Booth

¼ c. sugar
2 T. orange zest OR grated orange rind
¼ c. orange juice
2 T. orange flavored liqueur, if desired
2 c. pineapple cubes
2 c. cantaloupe balls
1 pt. (2 c.) strawberries, hulled

In resealable plastic bag or large non-metal bowl, combine sugar, orange zest, orange juice and liqueur. Blend well. Add pineapple and cantaloupe. Seal bag or cover bowl. Refrigerate 4 hours or overnight, turning or stirring once or twice. Add strawberries just before serving. Garnish with additional orange zest and mint leaves. Makes 12 (½-cup) servings.

AMARETTO FUDGE SAUCE
(Makes 2¾ Cups)

6 sq. (6 oz.) semi-sweet chocolate, chopped
1 (14-oz.) can sweetened condensed milk
½ c. water
1 tsp. vanilla
Pinch of salt
2 to 3 T. Amaretto

Melt chocolate with milk, water, vanilla and salt in heavy, medium-size saucepan over low heat, stirring until chocolate melts. Continue cooking, over moderate heat, stirring constantly until mixture comes to a full boil. Whisk over moderate heat until thickened, about 3 to 5 minutes. Remove from heat; stir in Amaretto. The sauce may be refrigerated in a wide mouth container. Heat in a microwave until warm. Serve over ice cream, fruit or cake.

HOT FUDGE SAUCE

Cathy Hastings

¼ lb. butter
1 c. granulated sugar
½ pt. heavy cream
Pinch of salt
1 c. brown sugar
2½ sq. chocolate (unsweetened)
1 tsp. vanilla

Melt butter and chocolate over low heat. In separate pan, heat cream. Mix the 2 sugars together; add to the butter and chocolate. Add hot cream and stir well (over heat) until not grainy. Add the vanilla and pinch of salt.

CHEDDAR CRACKERS

Edith Rossiter

½ c. butter, softened
2 c. shredded cheddar cheese (at room temp.)
½ tsp. salt
Cayenne pepper to taste
1 tsp. oregano
½ env. dry onion soup mix
1 c. all-purpose flour

Preheat oven to 375°. Combine butter and cheese in bowl; mix well. Add seasonings, soup mix and flour; mix well. Shape into 2 rolls, 1 inch in diameter; wrap in foil. Chill until firm or store in freezer. Slice into ¼-inch slices. Place on baking sheet. Bake for 12 minutes or until light brown. Remove to wire rack to cool. Yield: 48 crackers.

SPICY GUACAMOLE
(Makes About 1 Cup)

1 lg. ripe avocado, peeled, pitted
2 tsp. fresh lime juice
½ c. chopped fresh cilantro
¼ c. finely chopped onion
2 lg. garlic cloves, finely chopped
2 lg. serrano chilies, seeded, chopped*
¼ tsp. salt

Using fork, mash avocado with lime juice in small bowl. Add cilantro, chopped onion, chopped garlic, serrano chilies and salt; stir to combine. (*A serrano is a very hot, small fresh green chili available at Latin American markets and many supermarkets.)

HARMAN'S CHEESE BALLS

Harman's Cheese Store
Sugar Hill, NH

1 c. Harman's grated cheddar cheese
½ c. butter or margarine
1 c. flour
⅛ tsp. salt
½ tsp. Tabasco sauce
1 c. Rice Krispies

Cream 1 cup of Harman's grated cheddar with ½ cup butter or margarine. Add 1 cup flour, ⅛ teaspoon salt, ½ teaspoon Tabasco sauce and 1 cup Rice Krispies. Shape into marble-sized balls and place on baking sheet. Bake at 350° for 12-15 minutes, until lightly browned. Keep in tightly covered container in refrigerator.

BOBBIE'S DILL DIP

Bernice King

1 (16-oz.) carton sour cream
½ c. mayonnaise
1 tsp. onion salt
2 tsp. dill weed
1 T. parsley flakes
Couple shakes of celery salt

Mix all good. Dip into these mixtures: crackers, carrots and celery.

NUTTY O'S

1 c. packed brown sugar
1 c. dark corn syrup
½ c. butter or margarine
12 c. Cheerios
2 c. pecan halves
1 c. whole almonds

In a large saucepan, heat brown sugar, corn syrup and butter until sugar is dissolved. Stir in cereal and nuts; mix well. Spread onto greased 15 x 10-inch baking pans. Bake at 325° for 15 minutes. Cool for 10 minutes. Stir to loosen from pan. Cool completely. Store in an airtight container.

FRUIT DIP

Kathleen Palmer
Lake Sunapee Bank

1 (8-oz.) pkg. cream cheese
1 (8-oz.) jar marshmallow fluff
Assorted dipping fruits
(strawberries, peach chunks, pineapple chunks)

Allow cream cheese to soften. Mix thoroughly with fluff. Arrange fruits around dip on a platter. Tastes like cheesecake.

Recipe Favorites

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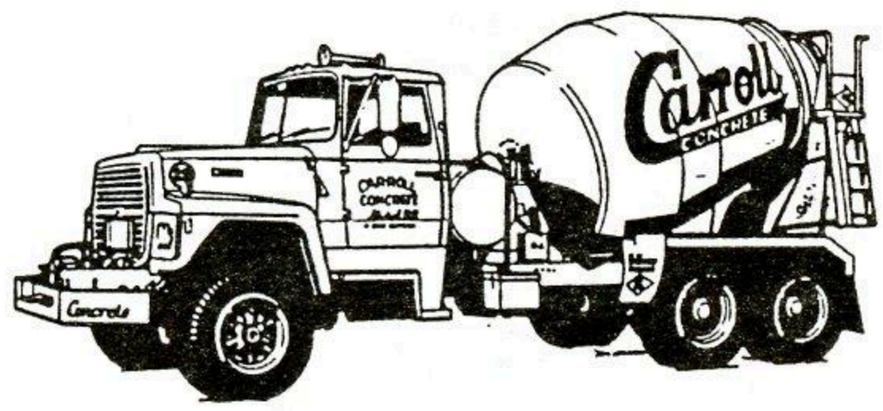

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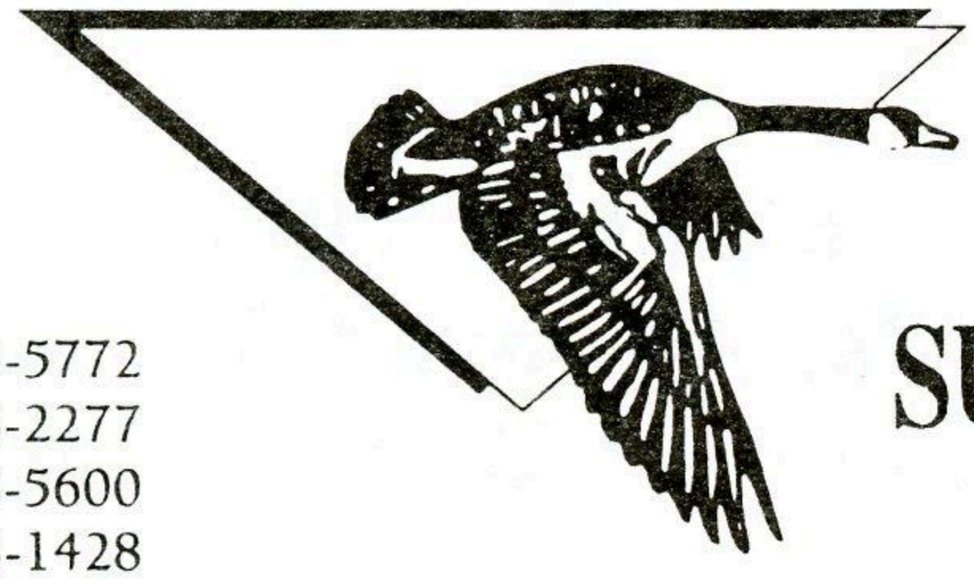

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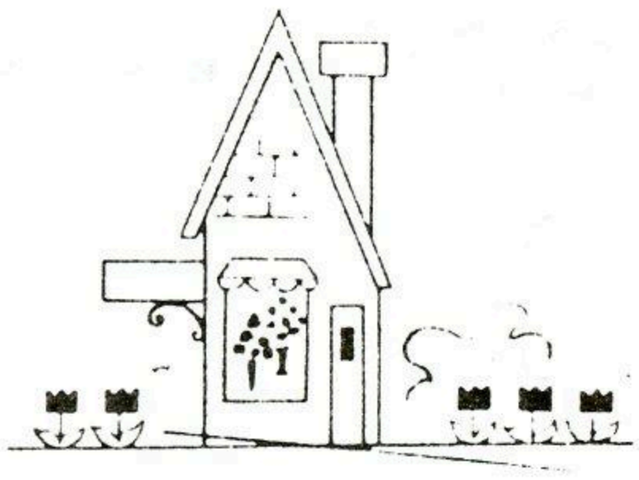

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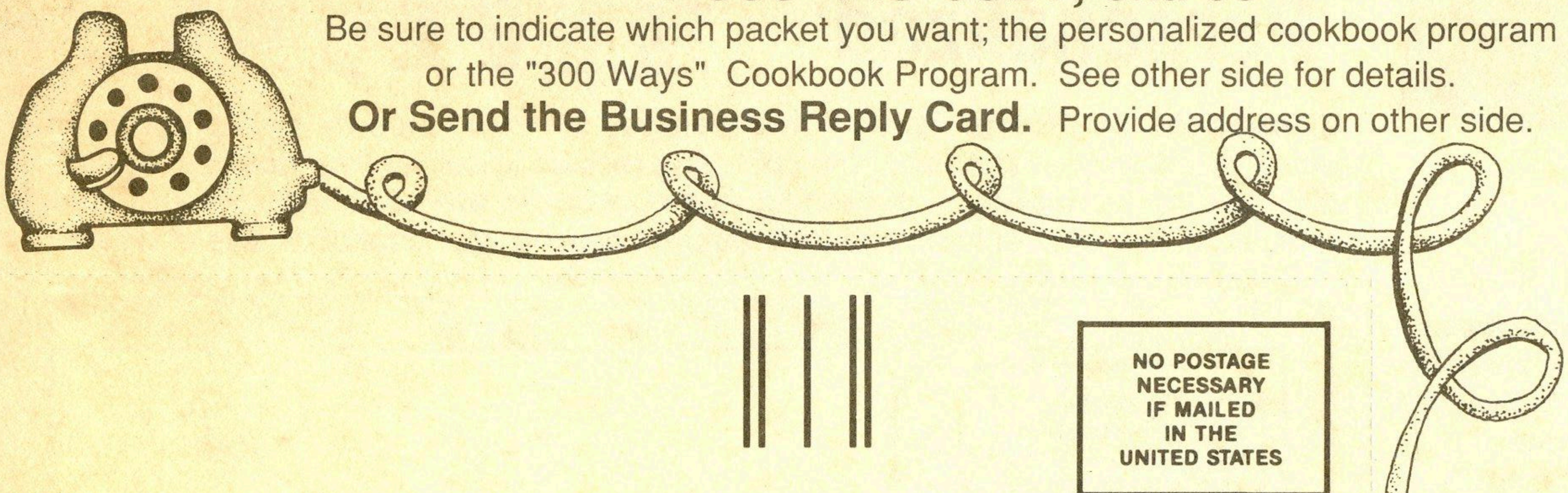

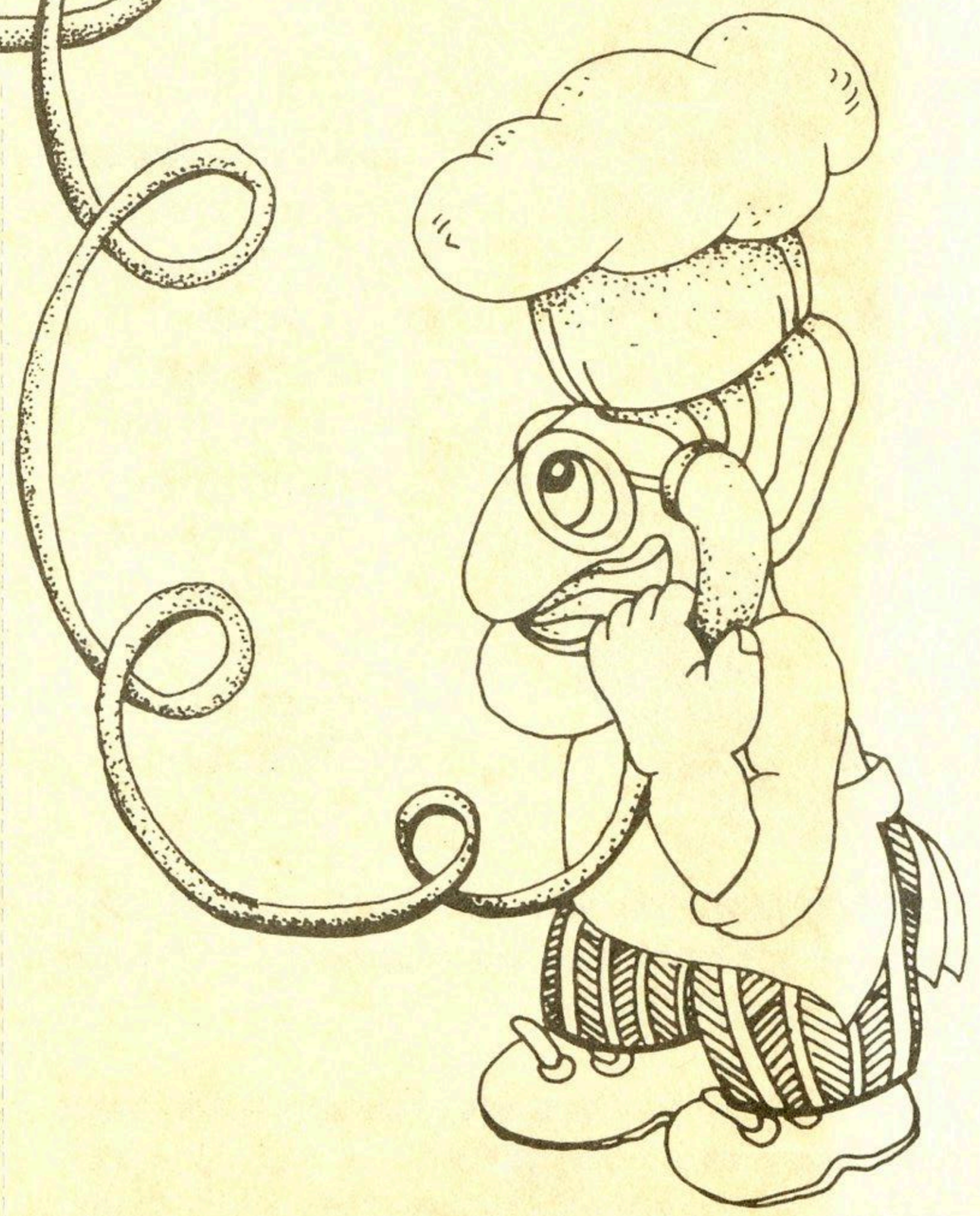

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